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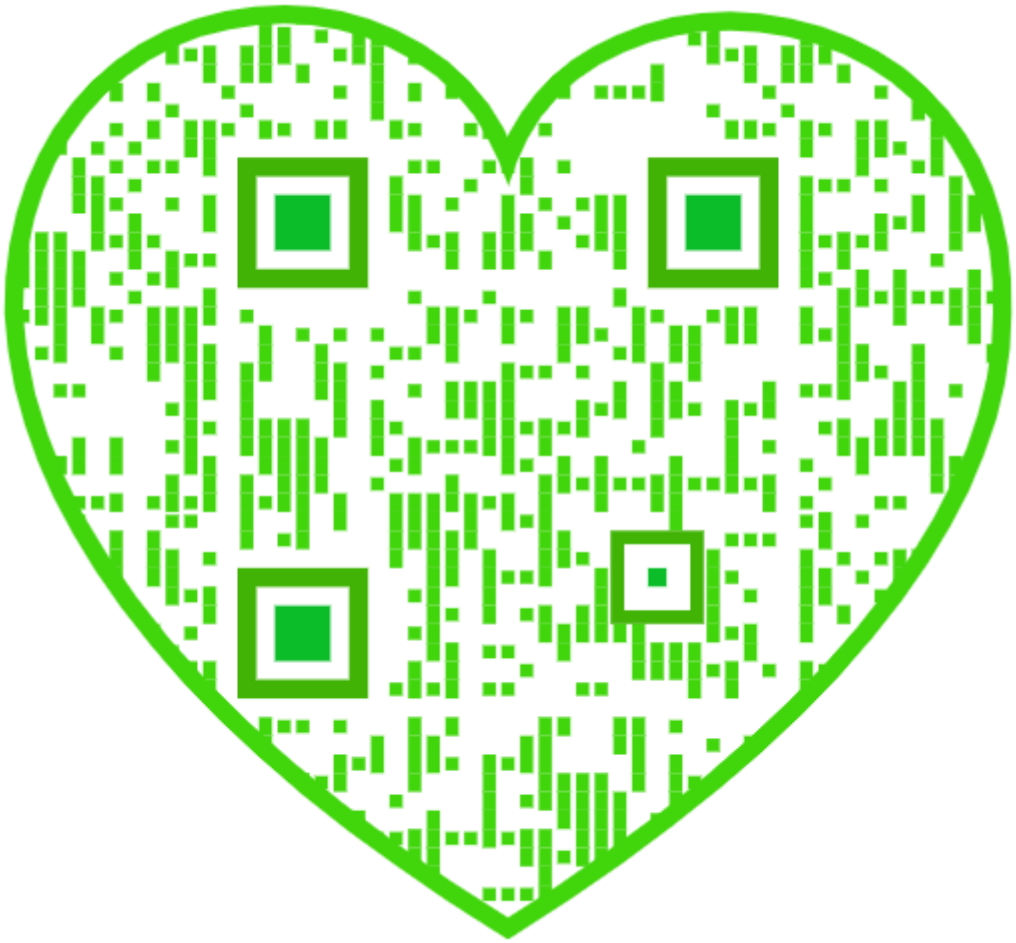

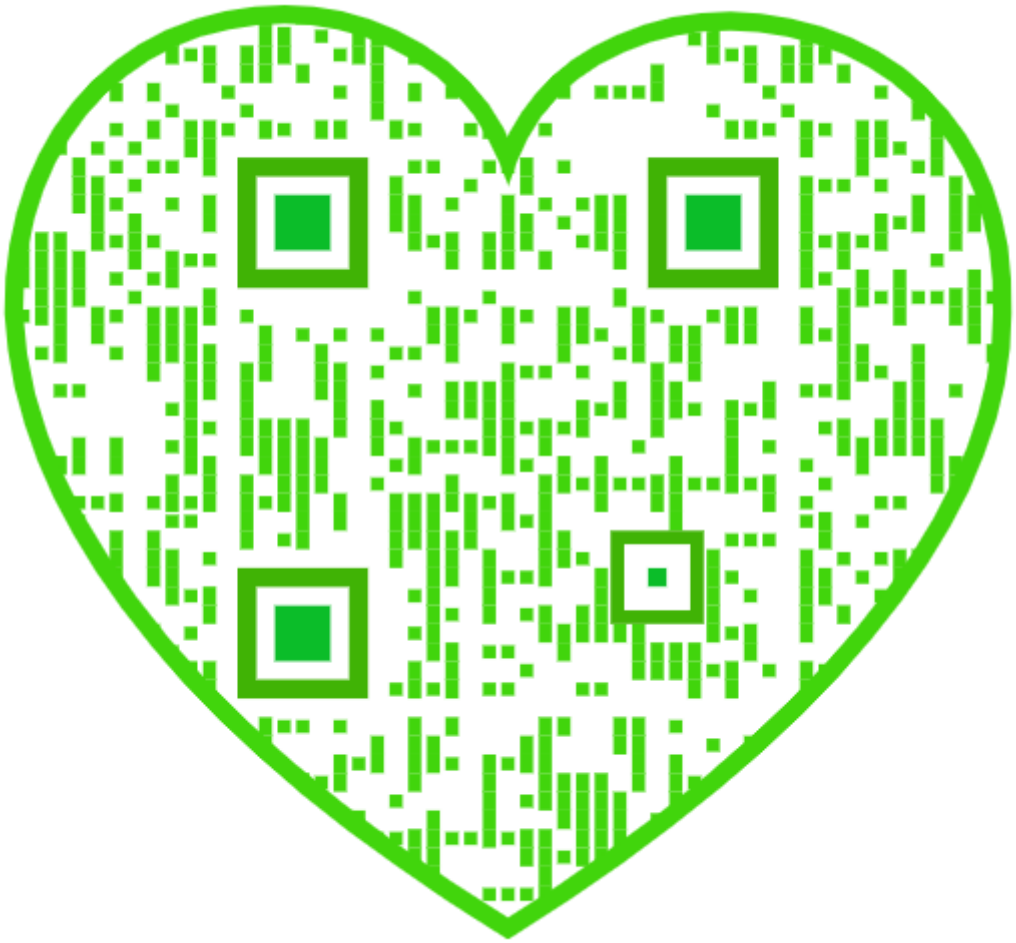

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The Useful Cook Book

1908

Compiled and Published by the Ladies of
the First Baptist Church, Ithaca, New York

DEDICATION.

To the Wives and Mothers,

WHO ARE OFTEN AT THEIR WITS' ENDS TO FIND HEALTHFUL, ECONOMIC AND APPETIZING DISHES FOR THEIR HUSBANDS AND SONS,

THIS BOOK IS AFFECTIONATELY DEDICATED.

325744

HOW TO PRESERVE A HUSBAND.

Be careful in your selection. Do not choose too young, and take only such as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled; and give your entire thought to preparation for domestic use.

Some insist on keeping them in pickle, while others are constantly getting them in hot water. This only makes them sour, hard and sometimes bitter.

Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste. Then wrap them in a mantle of charity. Keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared, they will keep for years. GRANDMA.

THE USEFUL COOK BOOK

A COLLECTION OF
FAVORITE RECIPES

COMPILED BY

THE LADIES' UNION

OF THE

FIRST BAPTIST CHURCH

ITHACA, N. Y.

1908

Tested Recipes are like old friends,
Tried and True

ATKINSON & MITCHELL, PRINTERS,
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INDEX.

325744

PAGE

Beverages 9
Bread 9
- Biscuit 12
- Buns 13
- Frauds 13
- Johnny-Cake 13
- Gems 14
- Muffins 15
- Rolls 16

Cakes:
- Layer Cakes 16
- Loaf Cakes 21
- Cake Fillings and Frosting 37

Candies 38
Canning, Preserving, Pickling and Jellies 40
Cheese Dishes 48
Cookies 49
Small Cakes 54
Desserts:
- Cold 59
- Frozen 63
- Hot 66

Eggs 72
Fish and Shell Fish 73
Meats 75
Poultry 81
Pies and Pastry 81
Tarts 86
Salads 87
Salads, Dressing and Sauces 88
Soups 90
Vegetables 93

APPENDIX.

Miscelleaneous Household Hints 97

WEIGHTS AND MEASURES.

Four teaspoonfuls equal 1 tablespoonful liquid.
Four tablespoonsful equal 1 wine glass, or half a gill.
Two wine glasses equal 1 gill, or half a cup.
Two gills equal 1 coffeecupful, or 16 tablespoonfuls.
Two coffeecupfuls equal 1 pint.
Two pints equal 1 quart.
Four quarts equal 1 gallon.
Two tablespoonfuls equal 1 ounce, liquid.
One tablespoonful of salt equals 1 ounce.
Sixteen ounces equal 1 pound, or pint of liquid.
Four coffeecupfuls sifted flour equal 1 pound.
One quart of unsifted flour equals 1 pound.
Eight or ten ordinary sized eggs equal 1 pound.
One pint of sugar equals 1 pound. (White, granulated.)
Two coffeecupfuls of powdered sugar equal 1 pound.
One coffeecupful of cold butter, pressed down, is one-half pound.
One tablespoonful of soft butter, well rounded, equals 1 ounce.
An ordinary tumblerful equals 1 coffeecupful, or half a pint.
About 25 drops of any thin liquid will fill a common sized teaspoon.
One pint of finely chopped meat, packed solidly, equal 1 pound.
Three tablespoons of grated chocolate equal 1 ounce.

A set of tin measures (with small spouts or lips), from a gallon down to half a gill, will be found very convenient in every kitchen, though common pitchers, bowls, glasses, etc., may be substituted.

TIME FOR COOKING.

MEAT—	Beef ribs, well done	12-15 min. per lb.
	Beef, ribs, rare done	10 min. per lb.
	Beef, rolled	12-15 min. per lb.
	Beef, sirloin, rare done	10 min. per lb.
	Beef, sirloin, well done	12-15 min. per lb.
	Beef, boiled	30 min. per lb.
	Beef, corned	30 min. per lb.
	Beef, a la mode, boiled	4 hours
	Ham, boiled	20-25 min. per lb.
	Lamb, well done	15 min. per lb.
	Liver, whole	2 hours
	Mutton leg, rare	10 min. per lb.
	Mutton leg, well done	15 min. per lb.
	Mutton, boiled	15 min. per lb.
	Pork, well done	30 min. per lb.
	Pork, boiled	25 min. per lb.
	Sweetbreads, boiled	20-30 min. per lb.
	Tripe	5-8 hours
	Tongue, smoked	3-4 hours
	Venison	10-15 min. per lb.
	Veal, boiled	2-5 hours
FOWL—	Chicken, boiled	15 min. per lb.
	Duck, tame	40-60 min. per lb.
	Duck, wild	30-40 min. per lb.
	Goose	8 lbs. 2 hours
	Grouse	30 min. per lb.
	Partridge	30-40 min. per lb.
	Pigeon	30 min. per lb.
	Turkey	8 lbs. 2 hours; 10 lbs. 3 hours
	Turkey, boiled	15 min. per lb.
FISH—	Codfish, dry, boiled	35 min. per lb.
	Clams	3-5 min.
	Fish, small	20-30 min. per lb.
	Fish, thick	4-6 lbs. 1 hour
	Fish, long	6-8 lbs. 1 hour
	Lobsters, boiled whole	40 minutes
	Oysters	3-5 minutes

VEGETABLES—Asparagus, boiled	20-30 minutes
Beans, shell, boiled	45-60 minutes
Beets, young, boiled	20-45 minutes
Beans, lima, boiled	20-45 minutes
Beans, string, boiled	45-60 minutes
Beans, dry, boiled	4 hours
Beans, baked	6-8 hours
Beans, green in pod, boiled	3 hours
Brussels sprouts	15-20 minutes
Corn, green, boiled	15-20 minutes
Cauliflower, boiled	20-30 minutes
Celery, boiled	20-30 minutes
Carrots, boiled	20-45 minutes
Cabbage, boiled	3-4 hours
Cabbage, young, boiled	20-30 minutes
Eggs, boiled	3-5 minutes
Eggs, hard	15-20 minutes
Hominy, boiled	1-2 hours
Macaroni, boiled	20-30 minutes
Onions, boiled	20-45 minutes
Oyster Plant, boiled	45-60 minutes
Oatmeal, boiled	1-2 hours
Potatoes, boiled	20-30 minutes
Potatoes, baked	30-45 minutes
Peas, boiled	15-20 minutes
Parsnips, boiled	20-45 minutes
Rice, boiled	15-20 minutes
Spinach, boiled	15-20 minutes
Squash, boiled	20-30 minutes
Turnip, boiled	20-45 minutes
Wheat, boiled	1-2 hours
BREAD—Loaf, baked	40-60 minutes
Rolls, baked	10-20 minutes
Biscuits, baked	10-20 minutes
Graham gems	30 minutes
Coffee, boiled	1 minute
Cookies	10-15 minutes
Gingerbread	20-30 minutes
Fruit Cake	3 hours
Sponge Cake	45-60 minutes
Plain Cake	30-40 minutes

Rice, baked	60 minutes
Tapioca, baked	60 minutes
Plum Pudding, baked	10 minutes
Indian Pudding, baked	2-3 hours
Bread Pudding, baked	60 minutes
Custards, baked	15-20 minutes
Steamed Pudding	1-3 hours
Steamed Brown Bread	3 hours

BEVERAGES.

GRAPE JUICE.

Ten pounds of grapes, weighed with stems on. Remove from stems. Put in stewpan and crush a little with potato masher. Add 1 quart of water and boil a few minutes. Place in a bag and drain, then add 1 pound of sugar to the juice, bring to a boil, and seal in tight bottles or cans. If not sweet enough to suit taste, add more sugar.

MRS. VAN SLYKE.

Pick Concord grapes from stem. Wash grapes and heat, stirring all the time. When broken pour into jelly bag and allow juice to drip. Measure and allow one-fourth the quantity of sugar. Cook juice and sugar to boiling point, pour into hot bottles or jars, cork and seal immediately. Juice obtained by squeezing the bag should be put up separately and marked "Seconds." MRS. C. A. MARTIN.

BREAD.

BROWN BREAD.

Two cups of sour milk; 1 teaspoon of salt; 2 scant teaspoons of soda; 1 scant cup of "C" sugar; 1 scant cup of graham flour; 1 teaspoon of melted butter. Fill three 1-lb. baking powder cans half full, put on covers, and bake from 1 hour to 1 and 20 minutes, according to heat of oven. Let cool in cans with covers off. Set on asbestos mat when baking. MRS. L. C. P.

Two cups of sour milk; 2 small teaspoons soda; 2-3 cup of molasses; little salt; 3 cups of graham flour or less. Bake in moderate oven.

MRS. FRANK STARKINS.

Three cups of graham flour; 1½ cups of white flour; ½ cup of molasses; 1 pint of milk; ½ cup of sugar; 1 tablespoon of shortening; 1 heaping teaspoon of soda; ½ teaspoon of salt. Bake one hour.

EDITH M. KING.

Two cups of sour milk; 2 scant teaspoons of soda; 2 tablespoons of sugar (brown); 2 cups of graham flour; ½ cup of wheat flour; 1 teaspoon of salt; small piece of lard. MRS. O. C. EMMONS.

BROWN BREAD (ONE LOAF.)

Warm ½ cup of molasses, add ¼ teaspoon of soda and a teaspoon of butter; 1 cup of sweet milk; 2 small tablespoons of cornmeal; 2 cups of graham flour; ¼ teaspoon of salt. Stir well, put in greased tin and let stand half hour; then bake from 35 to 40 minutes.

Mrs. K. D. Clapp.

BOSTON BROWN BREAD.

Two cups of Indian meal; 1 cup of flour; 1 cup of sweet milk; 2 cups of thick sour milk; 2-3 cup of molasses; a little salt; 1 rounding teaspoon of soda. Steam 2½ hours, bake half hour. All water can be used if milk is not at hand, but less water should be used, or it will be too thin.

Mrs. O. H. Peabody.

One cup of graham flour; 1 cup of cornmeal; ½ cup of molasses; 1 cup of sour milk; 1 teaspoon of salt and 1 of soda. Steam 1½ hours.

Mrs. C. W. Scott.

One cup of graham; 1 cup of meal; ½ cup of molasses; 1 cup of sour milk; 1 teaspoon of soda; a little salt. Steam 1½ hours in covered can or pail.

Mrs. James Hallam.

Two cups cornmeal; 1 cup of New Orleans molasses; 2 cups graham flour; 3 cups sour or buttermilk; 3 even teaspoons of soda; 2 even teaspoons of salt. Mix together the meal, flour, soda and salt; add molasses and milk; stir thoroughly. Two tablespoons of melted butter to be stirred in the last thing. Pour into well-buttered molds. It is just about large enough to fill four 1-lb. baking powder cans. Steam 4 or 5 hours.

Mrs. R. C. Carpenter.

BROWN'S BROWN BREAD.

Two cups of sour milk; 1 heaping teaspoon of soda; ½ cup of sugar; ½ cup of molasses; 1 egg; 1 tablespoon of shortening; 1½ teaspoon of salt; 3 large cups of graham flour. Bake 1 hour.

Mrs. I. A. Brown.

STEAMED BROWN BREAD.

Two cups of cornmeal; 2 cups wheat or graham flour; ½ cup of molasses; 1 teaspoon of soda; ½ teaspoon of salt; enough sour milk to make a rather soft batter. Steam 3 hours and bake a few minutes.

Mrs. Lydia Hemingway.

CORN BREAD.

Beat 1 egg; add 1-3 cup white sugar and 1 tablespoon of lard; cream all together; add 1 cup of sour milk, into which is put 1 even teaspoon of soda; beat until foamy. Then add to the first mixture 1 cup of cornmeal, ½ cup of flour, ½ teaspoon of salt. Mix thoroughly and bake about 20 minutes. MRS. H. L. CONLEE.

GRAHAM BREAD.

Half cup of cornmeal; ½ cup of graham; 1 egg; a pinch of salt; 1 teaspoon of sugar; 1 teaspoon of baking powder; enough milk to make a batter. MRS. W. H. BRYAN.

JOHNNY-CAKE.

One pint of buttermilk or sour milk. Add 1 teaspoon of soda (heaping full); break in 1 egg, ½ cup of sugar, 1 teaspoon of salt, 2 cups of cornmeal, 2 cups of flour. Stir all well. Sweet milk can be used; then add 2 teaspoons of cream tartar.) MRS. C. M. DOYLE.

STEAMED LOAF.

One quart of buttermilk; ½ teacup of molasses; 1 teaspoon of salt; heaping teaspoon of saleratus; 1 teacup of wheat flour; then the rest of cornmeal stirred stiff enough to drop from spoon. Steam 4 hours and longer if you can. Brown in oven 15 minutes.

MRS. H. P. O'NEIL.

GRAHAM BREAD.

One pint of warm water; ½ cup of yeast and white flour enough to make a stiff sponge. Let it rise over night. In the morning add ½ cup of sugar, ½ teaspoon of soda, and graham flour to make it about as stiff as can be stirred with a spoon. Put in baking tin and let rise until very light. Coarse ground graham is much the best.

MRS. J. R. UPDIKE.

Two cups of rich sour milk; 1½ teaspoons of soda; 1 cup of molasses; 2 cups of graham flour; 1 cup of white flour; salt and a little baking powder. Bake in bread tin. MRS. M. B. CLINTON.

Five and a half cups of graham flour; 3 cups of buttermilk; ¾ cup of molasses; 1 teaspoon of soda; 1 teaspoon of salt; 1 tablespoon of shortening. EVA ELLIOTT.

One cup of sweet milk; 1 cup of sour milk; good pinch of salt; 1 teaspoon of soda dissolved in the sour milk; 3 tablespoons of sugar; graham flour to make stiff as cake. Use coffee cup. Steam 3 hours.

MRS. OSTRANDER.

Two cups of sour milk; 2 teaspoons of soda; ½ cup of molasses; 1 egg; ½ teaspoon of salt; 3 tablespoons of wheat flour, and enough graham flour to make a stiff batter. Makes one large loaf. (Good.)

MRS. VAN SLYKE.

Three eggs; 2-3 cup of sugar; 2 teaspoons of baking powder; ½ cup butter; 2 cups of graham flour; 1 cup wheat flour; a little salt, and sweet milk enough to make thick batter. Bake in slow oven about half hour.

MARIAN E. CLAPP.

BISCUIT.

SOUR CREAM BISCUIT.

One quart flour; 1 cup sour cream; 2 teaspoons cream tartar and 1 of soda; salt; enough sweet milk to make soft dough.

MRS. J. F. MARTIN.

BAKING POWDER BISCUIT.

Heaping teaspoon baking powder and tablespoon shortening to each cup flour; salt; sweet milk enough to make soft dough. Sift flour, salt and baking powder together, rub in shortening, mix with milk and roll out lightly about half an inch thick. To make split biscuit divide dough into two equal portions, roll half as thick, spread one piece with melted butter, lay other piece on top and cut out. Crowd biscuits in putting into pan. Bake in quick oven.

G. S. M.

Two quarts sifted flour; 8 even teaspoonfuls baking powder; 1 teaspoonful of salt; 2 heaping teaspoonfuls of shortening; 1 cup of milk, enough to make a soft dough. Mix very quickly and bake in a hot oven.

MRS. HATTIE CARPENTER.

DROP BISCUITS.

Two cups of flour; 3 teaspoons of baking powder; lard size of a walnut; 1 cup of sweet milk; 1 teaspoon of salt; made in soft dough to drop off spoon.

MRS. A. E. HUDDLE.

BUNS.

ENGLISH HOT CROSS BUNS.

Sift into a large bowl 1 full quart of flour, ½ cup of sugar, ½ teaspoon of salt. Dissolve ¼ a cup of butter in a generous half pint of warm milk, and add to the dry ingredients, with the yolks of 2 beaten eggs. Add ½ yeast cake, dissolved in a little water, ½ nutmeg grated, whites of 2 eggs beaten stiff. This should make a very soft dough. Cover with cloth and place where it will keep warm, and let rise over night. In morning take pieces of dough size of an egg and mould them into little cakes 1 inch in thickness. Place on buttered tins, leaving space between, cover, set in warm place and allow to rise. They should be twice the original size. With a sharp knife cut a cross in the center of each, bake in moderate oven for about half an hour. When done brush the top with a syrup made of sugar and water. A cup of dried currants may be added at pleasure.

MRS. ALBERT JACOBS.

FRAUDS.

FRAUDS.

These are really pop-overs. One cup of flour; 1 egg; 1¼ cups of milk; pinch of salt. Put all the ingredients in a deep bowl, beat with a Dover egg beater until all bubbles. Bake in hot iron pans. The oven should be hot at first, and then cooled a little to allow them to crust without burning. This quantity will make about 11 frauds.

MRS. H. WADE HIBBARD.

GREEN CORN CAKES.

One quart grated green corn; 2 eggs, half cup of flour; half cup of milk; 1 heaping teaspoon of butter; a little salt. Bake on griddle.

JENNIE NORTHRUP.

JOHNNY-CAKE.

BREAKFAST JOHNNY CAKE.

One cup of sugar; butter size of 2 eggs melted; 2 eggs; 2 cups of cornmeal; 2 cups of flour; 4 level teaspoons of baking powder; 2 cups of milk. Mix sugar and butter, then add the eggs.

MRS. J. L. STONE.

JOHNNY CAKE.

Half cup of sugar; 1 tablespoon of shortening; 1 egg; 1 cup of sour milk; 1 teaspoon of soda; 1 cup of cornmeal; 1 cup of flour; a little salt.

MARY E. MOORE.

Two cups of cornmeal; 2 cups of flour; 4 eggs; 2 cups of milk; 1 cup of sugar; butter size of 2 eggs; 2 teaspoons of cream tartar; 1 teaspoon of soda; a little salt. JENNIE NORTHRUP.

(1) One cup of buttermilk; 1 cup of sugar; 1 cup of flour; 1 cup of cornmeal; 1 egg; 1 level teaspoon of soda.

(2) One egg; 1 cup of sweet milk; half cup of sugar; 1 cup of flour; 1 cup of cornmeal; butter size of egg; 2 teaspoons of baking powder. MRS. G. M. PASHLEY.

One egg; 2 teaspoons of sugar; 2 tablespoons of butter; 1 cup of cornmeal; 1 cup of flour; 1 scant teaspoon of soda in 1¼ cups of sour milk. MRS. W. H. BRYAN.

GEMS.

GEMS.

One-third cup of sugar; small piece of butter; 1 egg; 1 cup of sweet milk; 2 cups of flour; 2 teaspoons of baking powder.

MARY E. MOORE.

CORN GEMS.

One cup of cornmeal; 1 cup of wheat flour; 2 teaspoons of baking powder; 1 cup of sweet milk; 2 teaspoons each of sugar and lard: 1 egg; half teaspoon of salt. Bake half an hour.

MRS. J. R. UPDIKE.

GRAHAM GEMS.

One pint graham flour; 3 tablespoons of sugar; 1 scant teaspoon of salt; 1 egg; 1 teaspoon of soda; 2 teaspoons of cream tartar; 3 teaspoons of cream; milk enough for a medium thick batter.

MRS. C. M. DOYLE.

GRAHAM CRACKERS.

One and one-half cups of graham flour; 1 cup of white flour; one-third cup of sugar; one-half cup of shortening, butter and lard; 1½ teaspoons of baking powder; a little salt. Wet with milk, roll thin, prick and bake well done. JENNIE NORTHRUP.

MUFFINS.

MUFFINS.

Use white or graham flour. Two eggs well beaten; 2 cups of flour; 1 tablespoon melted butter; 2 heaping teaspoons baking powder; 1 tablespoon of sugar; 1½ cups of sweet milk. MRS. R. C. CARPENTER.

Two cups of flour; 1 cup of milk; 3 teaspoons of baking powder; 1 egg; 1 teaspoon of butter; half teaspoon of salt. Stir well together; bake 25 minutes. EVA ELLIOTT.

WHEAT FLOUR MUFFINS.

One quart of flour; 3 heaping teaspoons of baking powder; half teaspoon of salt; butter size of an egg; 1 pint of sweet milk.

JENNIE NORTHRUP.

SQUASH MUFFINS.

One egg; half cup of sugar; 1 tablespoon shortening; 3 tablespoons of squash; pinch of salt; 2 teaspoons of baking powder; 1½ cups of sweet milk; flour enough to make a very stiff batter. Beat egg and sugar, add squash, shortening and milk. Sift baking powder in flour. The squash is boiled and mashed. Bake as quickly as possible. This quantity makes from 12 to 18. MRS. VAN SLYKE.

MUFFINS WITHOUT EGGS.

When eggs are high priced a very good muffin can be made without any. Two cups of sifted flour; 2 slightly rounding teaspoons of baking powder; 1 level teaspoon of salt; 1 1-3 cups of cold, fresh milk. Sift the flour, salt and baking powder together; pour over them the milk; stir to a smooth batter and drop from a spoon into greased gem pans. Bake about 15 minutes. MRS. H. WADE HIBBARD.

CORN MUFFINS OR JOHNNY-CAKE.

One cup of cornmeal; 1 cup of flour: 2 or 3 tablespoons of sugar; butter size of an egg; 1 egg;2 tablespoons of baking powder; 1 cup of

sweet milk. Mix dry ingredients, work butter into them, add milk, and lastly the well-beaten egg. MRS. LAURA FURMAN.

GRAHAM MUFFINS.

One and a half cups of graham flour; half cup wheat flour; butter size of an egg; 1 tablespoon of sugar; 1 egg; pinch salt; 1 cup of sweet milk; dry ingredients and mix thoroughly, add the milk and lastly the well-beaten egg. Bake in quick oven. MRS. C. A. MARTIN.

One egg; 1 tablespoon of butter; 1 tablespoon of sugar; 2½ teaspoonfuls of baking powder; half teaspoon of salt; two-thirds of a pint of milk; 1¼ pints of flour. MRS. HATTIE CARPENTER.

Three cups of flour; 2 teaspoons of baking powder; 1 teaspoon of salt; 1 cup of sugar; 1 egg; 1 pint of sweet milk; 1 tablespoon of melted butter. This quantity makes 20 muffins. MRS. J. R. UPDIKE.

ROLLS.

PARKER HOUSE ROLLS.

Into two quarts of sifted flour rub 3 tablespoons of butter. In a hole in the center of the flour put 1 pint of cold boiled milk, half cup of sugar and half cup of yeast. Set at night; in the morning mix the flour all in (but add no more) and let it rise until about 3 o'clock in the afternoon. Roll out and cut with a cake cutter, spread half with butter and fold together. Let them rise until very light, and brush over with milk 2 teaspoons baking powder. Rub the butter into the flour, add the other and sugar before putting in the oven. Bake half an hour.

MRS. J. R. UPDIKE.

One pint scalded sweet milk. When nearly cool add 1 cake of Yeast Foam, a little salt, mix to a stiff batter, let rise over night. Knead in morning, set to rise until 2 P. M. Knead, roll out 1 inch thick, spread with butter, cut out and fold over. Place one inch apart in pan and let get very light; bake in quick oven. Spread a little butter on top and dust with sugar just before baking. MRS. LYDIA F. HEMINGWAY.

LAYER CAKE.

In cake making, put fruit into the butter and sugar, and the fruit will not be as likely to settle.

LAYER CAKE.

One cup of white sugar; butter half the size of an egg; 1 egg; two-thirds cup of sweet milk; 2 cups of flour; 2 teaspoons of baking powder sifted in flour. MRS. C. W. HARKER.

One and a half cups of sugar; 2 tablespoons of butter; 1 egg or the yolk; 1 cup of milk; 2 large cups of flour; 2 teaspoons of baking powder. NETTA BROWN.

One cup of sugar; butter size of an egg; 1 egg; 1 cup of sweet milk; 2 cups flour; 3 teaspoons of baking powder; flavor to taste.
MRS. JOHN SABIN.

Cream one-fourth of a cup of butter; 1 cup of sugar, and the yolk of 1 egg. When very light add 1 cup of sweet milk which is almost lukewarm; then 2 cups of flour which has been sifted several times, in which is a teaspoonful of baking powder and a pinch of salt. Whisk to a stiff froth the white of 1 egg, stir the cake once more and add the egg. Bake in three layers in a quick oven. MRS. HATTIE CARPENTER.

APPLE LAYER CAKE.

One cup of sugar; two eggs; 1 cup of sweet milk; butter (size of an egg); 2 cups of flour; 2 teaspoons of baking powder.

Apple Frosting for Cake—One grated apple; half cup of sugar; white of one egg. Beat half an hour. MRS. O. C. EMMONS.

BLACKBERRY JAM CAKE.

Two cups of sugar; 1 cup of butter; 3½ cups of flour; 1½ cups of blackberry jam; 6 eggs; 6 tablespoons of sour milk; 2 teaspoons of soda; half teaspoon nutmeg; half teaspoon allspice; half teaspoon cinnamon.

Bake in layers and use frosting for filling. This makes two large cakes. MRS. CHAS. H. WILLIAMS.

BUTTER CAKE.

One cup of sugar; 1 cup of milk; 1 egg; 1¾ cups of flour; 3 teaspoons of baking powder; 3 tablespoons of melted butter put in last; bake in two layers. Filling: One tablespoon butter; 1 cup of confectioners' sugar; 2 tablespoons of milk; half teaspoon of vanilla. H. A. C.

BROWN LAYER CAKE.

Yolks of 2 eggs; 2 tablespoons of butter. Put eggs and butter in a cup, fill with molasses. Add 6 tablespoons of boiling water; 1 teaspoon of soda; 1 teaspoon of cinnamon; half teaspoon of cloves; a little salt; 1½ cups of flour. Put layers together with frosting.

MRS. I. A. BROWN.

CHOCOLATE CAKE.

Three eggs, leaving out the white of one for frosting; 1½ cups of sugar; half cup of butter; 1 cup of milk; 2 cups of flour; 1 teaspoon of soda; 3 squares of melted chocolate stirred in the last thing. The cake will seem thin, but do not put in any more flour, for herein is the beauty of the cake; 1 teaspoon of vanilla. Bake in slow oven.

MRS. I. A. BROWN.

One cup granulated sugar; 1 cup of sweet milk; 1 tablespoon melted butter; yolk 1 egg; 1 teaspoon of vanilla; 1 scant teaspoon soda; half cup grated chocolate; 1½ cups of flour. Take half the milk, the yolk of the egg and the chocolate, melt, and cook in an agate basin until it thickens. When partly cool, add the butter, then the sugar, and then the remainder of the ingredients. Be careful that it does not bake too much, as that makes it tough. Put together with boiled icing.

EDNA J. SNOW.

One cup of white sugar; half cup of sweet milk; half cup of melted butter; whites of 4 eggs beaten stiff; 1½ cups of flour, with 3 teaspoons of baking powder sifted in it. Bake in 3 layers. Take whites of 3 eggs and make frosting as for other cake; add 1 teaspoon of vanilla and two-thirds cake of German sweet chocolate grated. Spread between layers, but not on top. Ice top and sides. Do not frost until cake is cool. Same recipe may be used for cocoanut.

MRS. J. SINCEBAUGH.

CHOCOLATE LAYER CAKE.

One cup of sugar; half cup of butter; 2 eggs; two-thirds cup of milk; 2 cups of flour; 2 teaspoons of baking powder; 1 teaspoon of vanilla. Cream butter and sugar; add eggs, then milk, then flour with baking powder well sifted through it, flavoring last. Filling: One-quarter cake of grated chocolate; 1 cup of sugar; 1 egg. Stir grated chocolate, sugar and egg together, and if the egg will not moisten use a little milk, enough

so it will stir well. Cook slowly 15 to 20 minutes, constantly stirring. Cool a little and add vanilla to taste. Spread while warm. This will make a cake of four layers. MRS. E. M. NEWTON.

CHOCOLATE LAYER OR LOAF CAKE.

Two cups of sugar; half cup of butter; half cup of grated chocolate, dissolved in half cup of boiling water; half cup of sour milk or buttermilk; 2 eggs; 2½ cups of flour; 1 teaspoon of soda. Flavor with vanilla and put together with frosting. MRS. E. C. BUCK.

CHOCOLATE LAYER CAKE, OR LOAF CAKE.

Yolk 1 egg; 1 cup of sugar; 1½ cups of flour; 1 cup of sweet milk; 1 teaspoon of soda in milk; one-quarter cake chocolate; butter size of an egg. Melt these together and add rest. MRS. F. J. WOODRUFF.

FINE LAYER CAKE.

One and a half cups of granulated sugar; half cup of butter stirred to a cream; whites of 6 eggs, or 3 whole eggs; 2 teaspoons of cream tartar in 2 heaping cups of sifted flour; 1 teaspoon of soda in half cup of sweet milk. Bake in 3 layers. Filling: One teacup of sugar and a little water boiled together until it is brittle when dropped in cold water; remove from stove and stir quickly into well beaten white of an egg; add to this 1 cup of chopped hickory nuts, and spread between the layers.

MRS. B. J. SHERMAN.

FRENCH CREAM CAKE.

Two whole eggs and yolk of another; save the white for frosting; 1 cup of sugar; butter size of a walnut; half cup of sweet milk; 1½ cups of flour; 1 heaping teaspoon of baking powder. Bake in layers. Cream: Boil half pint of sweet milk; then add 1 tablespoon corn starch wet in a little milk; 1 well beaten egg; half cup of sugar; one-quarter cup of butter, and vanilla. JENNIE NORTHRUP.

GOOD LAYER CAKE.

Two eggs, taking out the white of one for frosting; 1 coffee cup two-thirds full of granulated sugar; half cup of butter, warm but not melted; 2 cups of flour; two-thirds cup of sweet milk; 3 full teaspoons of baking powder. Beat eggs, sugar and butter to a cream; then add flour through which the baking powder has been sifted. Bake in layers and put together with frosting. MRS. E. C. BUCK.

GRAND LAYER FRUIT CAKE.

One cup of brown sugar; half cup of shortening; 1 egg; half teaspoonful each of cloves, cinnamon and allspice; half cup of molasses; 1 cup of buttermilk; 1 cup of raisins, chopped; 3 cups of flour; 1 teaspoon of soda. White icing. MRS. H. T. H.

LARGE LAYER CAKE.

One cup of sugar; 1 tablespoon of butter; 2 eggs; 1 cup of sweet milk; 2 cups flour; 2 teaspoons of baking powder; salt and flavoring. Cream butter and sugar, then add 1 egg at a time and beat thoroughly. Mix flour and baking powder thoroughly before putting in. Beat well, put together with any kind of filling. ROENA L. SHEPARD.

LEMON JELLY CAKE.

One-quarter cup of sugar; half cup of butter, creamed; stir it well; 2 eggs; two-thirds cup of milk; 2½ cups of flour; 2 teaspoons of baking powder. Makes 4 layers. Filling: Juice and grated rind of 1 lemon; 1 cup of water; 1 large cup of sugar; 2 eggs; 2½ tablespoons of cornstarch. Take a little of the lemon and water to mix corn starch. Mix all together and heat through, stirring constantly, and spread while warm.
MRS. E. M. NEWTON.

MOLASSES LAYER CAKE.

Yolk of 1 egg; 1 tablespoon of butter; 1 cup of molasses; 1 teaspoon soda dissolved in a cup of boiling water; 1 teaspoon each cinnamon and cloves; 2 cups of flour. Put together with plain icing or with boiled icing mixed with chopped raisins. MRS. LAURA FURMAN.

MOLASSES LAYER CAKE.

One-half cup of sugar; 1 tablespoon of butter; 1 egg; 1 cup of molasses; 1 cup of sour milk: 1 teaspoon of soda; 2 cups of flour; 1 teaspoon of ginger or cinnamon as preferred; a little salt. Cream butter and sugar; add egg and molasses. Dissolve soda in a little of the milk, then add milk and soda, flour and seasoning. ROENA L. SHEPARD.

One cup of sugar; 1 cup of molasses; 1 cup of buttermilk; one-quarter cup of butter; 1 egg; 3 scant cups of flour; 1 teaspoon of soda; 1 teaspoon each of cinnamon and allspice. Put any filling desired between layers. MRS. GEO. A. DURLING.

Yolk of 1 egg, butter size of yolk; 1 cup of molasses; 1 cup of boiling water; 1 teaspoon of cinnamon and cloves; 1 teaspoon of soda. Stir thick with flour. Stir soda in water; use jelly for filling.

MRS. H. T. H.

SPICE LAYER CAKE.

One cup of brown sugar; half cup of melted butter; 1 cup of sour milk or cream; 1 teaspoon of soda; 2 eggs; 1 teaspoon each cinnamon, cloves and salt; half cup of raisins, chopped fine, added last. Put cake together with frosting. MRS. A. E. HUDDLE.

VARIETY CAKE.

One and a half cups of granulated sugar; half cup of butter; two-thirds cup of sweet milk; 3 eggs; 1 teaspoon of cream tartar; half teaspoon of soda; 2 cups of flour. Put two-thirds batter into 2 tins. Add to the remaining third 1 cup of raisins chopped fine; 2 teaspoons of cinnamon; 2 tablespoons of molasses. When baked put the dark part between the two light layers with boiled frosting.

MRS. E. J. CURTIS.

LOAF CAKE

ANGEL CAKE.

One cup white of egg; 1½ cups of granulated sugar; 1 cup of flour, sifted; 1 even teaspoon of cream tartar; flavoring to taste. Beat the white a little, then put in the cream tartar and beat until it will cling to the bowl when turned upside down. Sift in sugar slowly; three-quarters spoonful almond. Add the flour lightly but thoroughly. Take a knife and cut through the dough to take out the large holes.

JENNIE NORTHRUP.

APPLE CAKE.

One cup of sugar; half cup of butter; 2 eggs, the yolks and white; half cup of sweet milk; half cup of cold water; 3 cups of flour, with 3 teaspoons of baking powder sifted through it. Flavor with lemon or almond and bake in layers. Icing: 1 or 2 good sized apples, peeled and grated fine; 1 white of egg saved out from cake recipe; 1 cup of granulated sugar. Beat all the ingredients together until stiff like whipped cream. HELENA E. HILL.

ANGEL FOOD.

One cup of flour; 1½ cups of granulated sugar; whites of 11 eggs; 1 teaspoon of vanilla; 1 teaspoon of cream tartar. Sift the flour 4 times, then measure it and add the cream tartar and sift 4 times more. Sift sugar 3 times. Beat the whites of the eggs to a stiff, dry froth, and add the sugar, a little at a time, and then the flour and the vanilla. Do not butter the pan or oil the paper laid on the bottom. When done turn the cake upside down, place the pan bottom upwards and lay the cake upon it. Frost the bottom of the cake. MINNIE S. WILLIS.

APPLE SAUCE CAKE.

One cup of sugar; half cup of butter; 1½ cups of apple sauce. Add 1 teaspoon of soda to apple-sauce while hot; 1 large cup of raisins; 1 teaspoon of cloves; 1 teaspoon of cinnamon; 2 cups of flour. Add as much fruit as desired, but add a little extra shortening.

EDNA J. SNOW.

APPLE SAUCE CAKE.

One and a half cups of apple sauce; 1 cup of sugar; 3 cups of flour; half cup of butter; 1 cup of raisins; 2 teaspoons of soda in apple sauce; half teaspoon of cloves; 1 teaspoon of cinnamon; also nutmeg.

MRS. H. T. H.

APPLE SAUCE CAKE.

(Without butter or eggs.)

One cup of sugar; 1½ cups of apple sauce (thick); 2 teaspoons of soda, dissolved in apple sauce; 2½ cups of flour, measured before sifting; 2 tablespoons of molasses; spices and fruit to taste.

MRS. LAURA FURMAN.

One cup of brown sugar; half cup of butter; 1 cup of apple sauce prepared for the table; 1 teaspoon of cinnamon; half teaspoon of cloves; 1 teaspoon of soda sifted with flour; 2 cups of flour; 1 cup of raisins.

MRS. HANSON SMITH.

Three cups of apple sauce. Stew as for table use, mash fine; 1 cup of butter; 2 cups of sugar; 4 cups of flour; 2 teaspoons of soda. Fruit: 2 cups of raisins, citron and nuts if desired. MINNIE S. WILLIS.

BLACKBERRY CAKE.

One cup of sugar (scant); half cup of butter; 1½ cups of canned blackberries; yolks of 2 eggs or 1 whole one; 1 teaspoon each cinnamon, cloves, and soda; flour to make quite a stiff batter; amount is variable depending on juice of berries. Try small cake first. Bake either in loaf or layers. MRS. LAURA FURMAN.

BREAD CAKE.

One and a half cups of soft yeast sponge; half cup of butter; 1½ cups of sugar; 1 egg; 1 cup of raisins cut in small pieces; half teaspoon of soda; 1 teaspoon cinnamon; 1½ teaspoon of cloves; 1 cup of flour. This must be mixed together thoroughly, stand in a warm place an hour, then bake in a very moderate oven. MRS. N. E. DRAKE.

One cup of bread sponge; 1 cup of sugar; half cup of butter; 1 teaspoon of soda; 3 tablespoons of sweet milk; 1 egg; 1 cup of flour; spices to taste; 1 cup or more of raisins. MRS. LAURA FURMAN.

BUTTERMILK CAKE.

One pint of buttermilk; 2 cups of brown sugar; half cup of butter; 1 cup of chopped raisins; 4 cups of flour; 1 teaspon of cinnamon; half teaspoon of cloves; 2 teaspoons of soda. MRS. LYDIA HEMINGWAY.

One cup of sugar; 1 cup of buttermilk; 1 cup of raisins chopped fine; 1 teaspoon each of all kinds of spices; a pinch of salt; 6 tablespoons of melted lard; 1½ cups of flour. Bake in slow oven. N. C.

CINNAMON CAKE.

One egg, beaten; two-thirds cup of sugar; one-quarter cup of melted butter; two-thirds cup of sweet milk; 1 heaping cup of flour sifted with 1 teaspoon of baking powder; 1 teaspoon of cinnamon. Bake about 15 minutes. MARION E. CLAPP.

CHOCOLATE CAKE.

Four cups of brown sugar; 1 cup of butter; 1 cup of sour milk; 4 cups of flour; 1 cup of grated chocolate; 1 cup of hot water to dissolve chocolate; 4 eggs; 2 teaspoons of soda; 2 teaspoons of baking powder. This quantity makes 2 large cakes. MRS. A. A. STANLEY.

Melt one-quarter cake of Baker's chocolate with half cup of sugar, half cup of sweet milk and 1 egg. Boil, stirring constantly. When cool add 3 tablespoonfuls of vanilla.

One cup of sugar; half cup of butter; 1 egg and yolk of another; 2 cups of flour; 1 teaspoon of soda. Stir both mixtures together. Bake in moderate oven. Over-baking makes it dry.

MRS. HATTIE CARPENTER.

Half cup of grated chocolate; half cup of sweet milk; yolk 1 egg. Boil until thick and then add 1 tablespoon of butter; 1 cup of sugar; half cup of milk; 2 cups of flour; 1 teaspoon of soda; 2 teaspoons of cream of tartar. Flavor with vanilla. MRS. MCWHORTER.

CHOCOLATE LOAF CAKE.

Two squares grated chocolate; yolk 1 egg; half cup of sugar; half cup of sweet milk. Boil until thick. Add 2 teaspoons vanilla; 1 cup of sugar; half cup of sweet milk; half cup of butter; 1 egg; 2 cups of flour; 1 teaspoon of soda in milk. Stir the two together, bake in loaf or layers. Use the white of egg remaining from cake for boiled frosting.

MRS. A. R. CONGDON.

Half cup of Baker's chocolate; half cup of sweet milk; yolk 1 egg. Stir all, then heat, not boil; remove from stove and add a piece of butter size of a walnut, and 1 teaspoon of soda. Cool somewhat and add half cup of sweet milk, 1 cup of sugar, vanilla, 1½ cups of flour. Use white of egg for frosting. MRS. FRANK STARKINS.

Two cups of sugar; half cup of butter; 1 cup of milk; 2½ cups of flour; 2 eggs; 1 teaspoon of soda; 2 teaspoons of cream tartar; half cup of grated chocolate; 1 teaspoon of vanilla. Cream butter and sugar together, then add eggs. Sift cream tartar with flour, dissolve soda in the milk and stir alternately with the flour. Add the half cup of chocolate and vanilla. MRS. E. R. WOOLSEY.

CHOCOLATE LOAF.

Two cups of brown sugar; half cup of butter; half cup of sour milk; half cup of boiling water; 2 eggs; one-third cake of chocolate; 1 teaspoon of vanilla; 1 teaspoon of soda; 1 teaspoon of baking powder; 2½ cups of flour. Put chocolate in cup and pour on the water and add that last thing. MISS WILSON.

CHOCOLATE LOAF CAKE.

Two cups of sugar; half cup of butter; half cup of sour milk with 1 teaspoon of cream; 2 eggs; 2 cups of flour; half cup of hot water; two-thirds cup of grated chocolate, dissolved in the hot water; 1 scant teaspoon of soda; flavor with vanilla and bake in a slow oven.

MINNIE S. WILLIS.

BLACK CHOCOLATE CAKE.

Yolks of 2 eggs; 1 cup of sugar; butter size of an egg; 1 cup of thick buttermilk; 1 teaspoon of soda; 2 ounces of melted chocolate; pinch of salt; vanilla. Flour to make not very stiff batter. Bake in loaf.

MRS. LAURA FURMAN.

Two cups of brown sugar; half cup of butter; half cup of sour milk; 2 cups of flour; 2 eggs; 2 squares of chocolate dissolved in half cup of hot water; 1 teaspoon of soda. Flavor with vanilla.

MRS. G. R. HARVEY.

ECONOMY CHOCOLATE CAKE.

Half cake of chocolate or 3 tablespoons of cocoa; half cup of milk; 1 egg (yolk); mix and boil until thick; add butter size of a walnut; 1½ cups of flour; 1 cup of sugar; half cup of milk with 1 teaspoon of soda. Use white of egg for frosting. MRS. C. J. HARVEY.

BLACK CHOCOLATE CAKE.

Two cups of sugar (brown if you have it); half cup of sour milk; half cup of boiling water, in which dissolve one-third bar of Baker's chocolate; 2 cups of flour; 2 eggs; half teaspoon of soda, dissolved in the milk. HELENA E. HILL.

BLACK CHOCOLATE CAKE.

Two cups of sugar; half cup of butter; 2 eggs; half cup of thick, sour milk; half cup of boiling water; 2 level teaspoons of soda; 3 cups of sifted flour; one-third cake of chocolate. The half cup of boiling water should be poured on the chocolate. MRS. JOHN SABIN.

SOLID CHOCOLATE CAKE.

Two eggs; 2 cups of sugar; half cup of butter (heaping); half cup of sour milk; 1 teaspoon of vanilla; 1 teaspoon of soda; 2 cups of flour; 2 squares of chocolate. Grate latter into a cup, then fill with boiling water. ELLA M. JAQUAY.

DEVIL'S FOOD CAKE.

Two cups of brown sugar; 2 eggs; half cup of butter; half cup of buttermilk; 2½ cups of flour; half cup of grated chocolate; half cup of boiling water; 1 teaspoon of soda (saleratus); mix chocolate and soda with boiling water. Icing: 2 cups of brown sugar; two-thirds cup of sweet milk; butter size of an egg. Boil until thick enough to spread.

MRS. O. H. WALTZ.

COFFEE CAKE.

One cup strong coffee; 1 cup of molasses; 4 cups of flour; 2 cups of brown sugar; 1 cup of butter; 4 eggs; 2 teaspoons of soda; 3 cups of raisins; cinnamon, cloves, nutmeg, to taste. Beat butter and sugar together, add eggs, stir well, then mix all together.

MRS. H. AMANDA WILCOX.

One cup of brown sugar; one cup of molasses; 1 cup of cold coffee; half cup of lard and butter; 3 cups of flour; 1 teaspoon of soda; 1 egg; 1 pound chopped raisins; 2 teaspoons of cinnamon; 1 teaspoon of cloves; half teaspoon of salt.

MRS. O. C. EMMONS.

One cup of sugar; 1 cup of molasses; 1 cup of butter and lard, half of each; 2 cups of raisins; 1 cup of cold, strong coffee; 1 teaspoon of soda (dissolved in coffee); 2 teaspoons of ground cloves; 1 grated nutmeg. Mix stiff and bake in moderate oven. A good substitute for fruit cake.

MRS. H. P. O'NEIL.

CORN STARCH CAKE.

Half cup of butter; 1 cup of powdered sugar; 1 cup of flour; half cup of corn starch; half cup of sweet milk; half teaspoon of cream tartar; one-quarter teaspoon of soda. Whites of 3 eggs beaten to a stiff froth and added after all the ingredients have been put together; then the flour last.

MRS. A. A. STANLEY.

One cup of butter; 2 cups of sugar; 2 cups of flour; 1 cup corn starch; 1 cup of sweet milk; half teaspoon of soda; 1 teaspoon of cream tartar or two teaspoons of baking powder; whites of 6 eggs. Beat butter and sugar together and flour and milk alternately; then eggs well beaten.

MRS. VAN SLYKE.

One cup of sugar; half cup of butter; half cup of sweet milk; one cup of sifted flour; half cup of corn starch; whites of 3 eggs; 2 teaspoons of baking powder. Bake a long time. Flavor with almond.

HELENA E. HILL.

COLD WATER CAKE.

One and a half cups of sugar; 2 eggs; 1 tablespoon of butter; 8 tablespoons of cold water; 2 teaspoons of baking powder; 2 cups of flour.

JENNIE NORTHRUP.

DRIED APPLE CAKE.

Three cups of dried apples; 3 cups of molasses; 1 heaped cup of shortening; half cup of boiling water; 4 cups of flour; 1 tablespoon (heaped) of soda; 1 tablespoon (heaped) cinnamon; 1 tablespoon each nutmeg and cloves; 3 eggs. Soak dried apples over night in enough water to swell them well; chop fine and stew in molasses 2 hours. When cool add other ingredients. Will make 1 large cake, or 3 or 4 small ones.

MRS. LAURA FURMAN.

FEATHER CAKE.

One cup of sugar; 1 egg; 2 tablespoons of butter; half cup of milk or water; 1½ cups of flour; 1 teaspoon of baking powder; salt and flavoring.

MRS. LAURA FURMAN.

FIG CAKE.

One cup of sugar; 1 cup of flour, sifted; half cup of butter; half cup of milk; half cup of corn starch; 2 teaspoons of baking powder, mixed with the flour; whites of 4 eggs well beaten, stirred in last. Bake in 3 layers. Filling: ¾ pound figs, chopped fine; 1 cup of sugar; 5 tablespoons of cold water. Bring the water and sugar to a boil, *and no more,* to make a syrup. When cool pour over the figs; this will make 2 layers of figs and 3 layers of cake.

MRS. FLORENCE PHILLIPS.

One cup of butter; 2 cups of soft white sugar; 1 cup of sweet milk; 3 cups of flour; 2 teaspoons of baking powder; 1 teaspoon of flavoring; whites of 5 eggs. Icing: Whites of 2 eggs, stiffened with pulverized sugar. Chop fine 10 cents worth of figs and stir in white of eggs and spread on cake between layers.

FLOSSIE NELSON.

Two eggs; 2 cups of sugar; 1 cup of butter ; 1 cup of sweet milk; 3 cups of flour; 2 teaspoons of baking powder; 1 teaspoon of vanilla. Filling: 1 pound figs; 1 cup of sweet milk; 1 cup of sugar; cook slowly until it thickens, then spread on cake. MRS. E. A. HUDDLE.

FARMER'S FRUIT CAKE.

Soak 3 cups of dried apples in warm water over night; chop slightly in the morning. Simmer 2 hours in 2 cups of molasses; add 2 eggs; 1 cup of sugar; 1 cup of sweet milk; three-quarters cup of butter; 1½ teaspoons of soda; spices to taste; flour enough to make a rather stiff batter; 1 cup of raisins. FLOSSIE NELSON.

FRUIT CAKE.

One cup of butter; 4 eggs; 2 cups of sugar; 1 cup of milk; 3 cups of flour; 1 teaspoon of cream tartar; half of soda; 2 teaspoons of vanilla; 3 tablespoons of cinnamon, same of cloves; three-fourths cup of molasses; one-fourth teaspoon of mace; 1½ cups of raisins; 2 cups of currants; half pound citron. Cream butter and sugar, add the yolks of eggs well beaten, then the milk, flour and cream tartar and soda, molasses, spices, whites of eggs, and lastly the fruit chopped and floured.

MARION E. CLAPP.

GOOD WHITE CAKE.

Two cups of sugar; 1 cup of butter; 2 cups of flour; 1 cup of corn starch; whites of 7 eggs; 1 cup of milk; 2 teaspoons of baking powder. Beat sugar and butter together, then add milk; mix baking powder, corn starch and flour together; beat eggs and put in last.

MRS. E. C. BUCK.

FRUIT CAKE WITHOUT EGGS.

Two cups of brown sugar; 1 cup of butter; 3 cups of raisins; 1 cup of molasses; 2 cups of buttermilk; 2 teaspoons of soda; 2 teaspoons of cloves; 1 teaspoon of cinnamon; 1 nutmeg; 4½ cups of flour.

MRS. E. C. BUCK.

EGGLESS CAKE— A GOOD, CHEAP FRUIT CAKE.

One and a half cups of sugar, brown preferred; 1 cup of sour milk; half cup of butter, or part lard; 3 level cups of flour; 1 level teaspoon of saleratus; half teaspoon each of cloves, nutmeg and cinnamon; 1 tea-

spoon of lemon extract; 1 cup of seeded raisins, chopped and floured, added last; 1 cup of seedless raisins or currants floured improves the cake, but is not necessary. Beat well before adding raisins. Bake in shallow pans, slowly, about one hour. Use large cup for measuring. Always beat butter and sugar together first, then add spice, milk, soda, flour and raisins. This makes 1 large or 2 small cakes.

MRS. MARIAN CARPENTER.

SOUTH CAROLINA FRUIT CAKE.

One pound sugar; 1 pound butter ; 1pound flour; 12 eggs; 1 teaspoon cream tartar; 1 teaspoon soda. Cream sugar and yolks together, then add butter, and cream thoroughly. Beat whites stiff. Gradually add flour and whites of eggs. Then add 2 pounds raisins; 1 pound citron; 1 pound currants, and any other fruit or nuts desired.

MINNIE S. WILLIS.

GINGERBREAD.

Three-fourths cup of molasses; lard size of an egg put in a cup, and the cup filled with boiling water; 2 tablespoons of brown sugar; 1 teaspoon each of soda, cinnamon, ginger and salt; 1½ cups of flour.

MRS. J. R. UPDIKE.

One cup of brown sugar and 1 teaspoon of butter stirred to a cream; add 1 cup of New Orleans molasses and mix well; 1 cup of sour milk; 1 teaspoon of soda, dissolved in a little sour milk. Mix all together and stir in 2½ cups of flour. Ginger and spice to taste. Bake in 1 large loaf 1 hour, or 2 small loaves half an hour. MRS. L. M. H.

GINGER CAKE.

One-third cup of sugar; two-thirds cup of molasses; half cup of shortening; 1 egg; 1 teaspoon soda, dissolved in half cup of sour buttermilk; 1 teaspoon of ginger; pinch of salt; 2 cups of flour.

MRS. HANSON SMITH.

SOFT GINGER CAKE.

One cup of molasses; 1 cup of sour milk; 1 cup of shortening; 3 teaspoons of soda; 1 tablespoon of ginger; 2 or 3 eggs. Add sufficient flour to make quite stiff. Bake slowly. ALICE M. STEVENS.

One egg; half cup of brown sugar; 1 cup of molasses; 1 cup of sour milk; half cup of butter or lard; 1 teaspoon of baking powder; 1 teaspoon of soda; 1 teaspoon each of ginger and cinnamon. Better baked in 2 tins. Make about as thick as layer cake. MRS. G. M. PASHLEY.

EGGLESS GINGER-BREAD.

One cup of molasses; 1 cup of sugar; 1 cup of sour milk; half cup of butter; nearly 4 cups of flour; 1 teaspoon each of ginger and cinnamon; 1 heaping teaspoon of saleratus, dissolved in a little cold water and added last; 1 egg improves it. Raisins and other fruit may be added if desired.

MRS. MCWHORTER.

SOFT GINGER-BREAD.

One cup of New Orleans molasses; 1 cup of brown sugar; 1 cup of butter and lard mixed; half cup of sour milk; 2 eggs; 2 teaspoons of soda, dissolved in a little hot water; 1 teaspoon of ginger; 1 teaspoon of cinnamon; half teaspoon of cloves; 3 cups of sifted flour.

MRS. H. M. DYER.

SPONGE GINGER CAKE.

Half cup of sugar; 1 cup each of butter, molasses and boiling water; 1 egg; 2 teaspoons of soda; 3 cups of sifted flour; a little salt; 1 teaspoon of cinnamon; 1 teaspoon of ginger; half teaspoon of cloves. Pour boiling water on soda, mix thoroughly and bake in a moderately hot oven.

MRS. I. A. BROWN.

GOLD LOAF.

Yolks of 8 eggs; 1 cup of granulated sugar; half cup of butter; half cup of sweet milk; 1¾ cups of flour; 2 teaspoons of baking powder. Sift, measure and set aside the flour with baking powder added according to rule. Cream butter and sugar thoroughly, beat yolks to a very stiff froth and stir through thoroughly, add milk, then flour, and stir very hard. Flavor to taste, put in slow oven at once. Will bake in 25 to 45 minutes.

JENNIE NORTHRUP.

HICKORY-NUT CAKE.

Two cups of sugar; 1 cup of sweet milk; 1¼ cups of butter; 3 eggs; 2 teaspoons of baking powder; 3 cups of flour; cup of hickory-nuts, chopped fine. MRS. A. E. HUDDLE.

Two cups of sugar; 1 cup of butter; 1 cup of milk; 3 eggs; 3 cups of nuts; 4 cups of flour; 2 teaspoons of soda, a little nutmeg and salt.

MRS. H. T. H.

One cup of sugar; half cup of butter; 2 eggs; half cup of milk; 1 teaspoon of baking powder; 2 cups of flour; heaping tumbler of hickory nuts. Makes a medium sized bar. JENNIE NORTHRUP.

MARBLE CAKE.

WHITE—White of one egg; half cup of sugar; half cup of butter; half cup of sweet milk; 1 cup of flour; 1 teaspoon of baking powder; flavor to suit taste.

DARK—Yolk 1 egg; half cup of molasses; half cup of butter; half cup of scalding water; 1 1-3 cups of flour; half spoon of soda; spice to taste. MRS. G. M. PASHLEY.

RED AND WHITE MARBLE CAKE.

One cup of sugar; one-third cup of butter; one-third cup of sour milk; whites of 4 eggs; 1 1-3 cups of flour; 2 teaspoons of baking powder, flavoring. Red part same, substituting red sugar for white.

MRS. LAURA FURMAN.

MARBLE CAKE.

WHITE—One cup of sugar; half cup sweet milk; butter size small egg; 1½ cups of flour; 2 level teaspoons of baking powder sifted in flour; whites 3 eggs; lemon flavoring. Stir butter and sugar to a cream in earthen dish; add milk carefully, then extract, then flour until smooth, and add well beaten whites last.

DARK—Yolks 3 eggs; butter size of an egg; half cup of sour milk; scant half teaspoon of soda; even teaspoon cinnamon; half teaspoon cloves; 1 full cup flour; 1 full cup brown sugar; 1 full cup raisins, chopped. Stir butter and sugar to a cream, beat yolks until they won't string, add to butter and sugar, next spices, then milk with soda in it. Stir thoroughly, add flour and stir until smooth; lastly the raisins, floured. Bake in slow oven 45 minutes. MRS. LAURA FURMAN.

LIGHT—One cup of white sugar; half cup of water; half cup of sour cream; whites of 4 eggs; 1 teaspoon of cream of tartar; half teaspoon of soda; 1¾ cups of flour.

DARK—One cup of brown sugar; half cup molasses; half cup of butter; half cup of sour cream; yolks of 4 eggs; 1 teaspoon of cinnamon; half teaspoon of cloves; one-quarter teaspoon of black pepper; 1 teaspoon of soda; 2½ cups of flour. MRS. N. E. DRAKE.

MOLASSES CAKE.

One cup of molasses; half cup of sugar; half cup of lard; one-quarter teaspoon of ginger; half teaspoon of cinnamon; 2 teaspoons of soda, dissolved in 1 cup of hot water; 2½ cups of flour.

MRS. W. H. BRYAN.

MARIAN'S MOLASSES CAKE.

One heaping tablespoon of lard; 1 cup of best molasses; 1 cup of sugar (brown or white); 1 teaspoon of cinnamon; 1 teaspoon of cloves (or ginger if preferred); half teaspoon of salt; 1 egg. Beat all together until smooth, then stir in all the flour you can until quite stiff. Then add 1 heaping teaspoon of saleratus dissolved in 1 cup of boiling water. Beat until light, bake in shallow pan (granite dripper preferred). Bake in slow oven about half hour. MRS. MARIAN CARPENTER.

MOLASSES CAKE.

Half cup of sugar; half cup of molasses; 1 cup of sour milk; 1 teaspoon of soda; 1 teaspoon of baking powder; 1 teaspoon each of allspice, cloves and cinnamon; half cup of chopped raisins; 2 scant cups of flour.

MRS. M. A. GRANT.

LEMON MOLASSES CAKE.

One cup of brown sugar; 1 cup of molasses; 1 cup of buttermilk; 1 large lemon, grated. Use pulp and rind. One teaspoon of soda; 1 teaspoon of ginger; half cup of butter; 1 egg. MISS WILLSON.

ONE-EGG CAKE.

One cup of butter; 1½ cups of sugar; 1 cup of sweet milk; 1 egg; 3 cups of flour; 1½ teaspoons of baking powder; 1 cup of chopped raisins.

MRS. JARED CHADDOCK.

PLAIN CAKE.

One egg; one-fourth cup of butter; three-fourths cup of milk; 2 cups of flour; 1 cup of sugar; 2 even teaspoons of baking powder. Flavor with orange and lemon, put all together and beat well.

JENNIE NORTHRUP.

PORK CAKE.

Mix 2 cups of sugar; 1 cup of molasses; 1 cup of sour milk with 4 eggs; 1 nutmeg, ground; 1 tablespoon of cinnamon; 1 teaspoon of soda. Mince 1 pound of fresh pork; dust 1 pound of raisins with flour. Mix all together and bake slowly. Will keep six months. No flour needed.

MRS. H. J. WEBBER.

POOR MAN'S CAKE.

One cup of sugar; half cup of butter; 1 cup of apple sauce; 2 cups of flour; 1 teaspoon of soda; 1 cup of raisins. Spice to taste. Bake in loaf. MRS. GEO. A. DURLING.

CAROLINA POUND CAKE.

One pound of sugar; 1 pound of butter; 1 pound of flour; 12 eggs, or 1 pound; 1 teaspoon cream tartar; half teaspoon of soda. Cream sugar and yolks together, then add butter, cream thoroughly. Beat the whites stiff, gradually add flour and whites of eggs. MINNIE S. WILLIS.

RASPBERRY CAKE.

One cup of sugar; half cup of butter; 1½ cups of flour; 1 cup of raspberry jam; 3 eggs; 3 tablespoons of sour milk; 1 teaspoon of soda; 1 teaspoon of cinnamon; 1 teaspoon of nutmeg. Add jam last. Bake in layers, put together with frosting. MINNIE S. WILLIS.

"Behold there was a cake baken."—I. Kings, 19:6.

SCRIPTURE CAKE.

One cup of butter, Judges, 5:25; 2 cups of sugar, Jeremiah, 6:20; 3½ cups of flour, I. Kings, 4:22; 2 cups of raisins, I. Samuel, 30:12; 2 cups of figs, I. Samuel, 30:12; 1 cup of almonds, Genesis, 43:11; 1 cup of water, Genesis, 24:20 and 26; 6 eggs, Isaiah, 10:14; a little salt, Leviticus, 2:13; 1 large spoon of honey, Exodus, 16:31. Spices to taste, I. Kings, 10:10.

Follow Solomon's advice for making good boys, first clause of Proverbs, 23:14, and you will have a good cake. This quantity makes two large sized cakes. MRS. DAVID WALLACE.

SILVER CAKE.

One cup of sugar; half cup of butter; cream butter and sugar together; half cup of sweet milk; 1½ cups of flour; 2 teaspoonfuls of bak-

ing powder sifted with the flour; whites of 3 eggs, beaten stiff and put in last; 1 teaspoonful of vanilla extract. Bake quickly, but do not burn.

MRS. MCWHORTER.

SNOW CAKE.

One cup white coffee sugar; half cup of butter, not melted; cream butter and sugar together; half cup of sweet milk; 1 cup of flour; half cup of corn starch; 2 teaspoons of baking powder; whites of 4 eggs, beaten to a stiff froth and put in last; lemon flavoring.

MRS. MCWHORTER.

SOUR CREAM CAKE.

One cup of sugar; half cup of sour cream; 1½ cups of flour; half cup of butter; 1 cup of raisins, scalded; 2 eggs; half teaspoon of soda; cinnamon, vanilla and lemon. JENNIE NORTHRUP.

SPANISH CAKE.

Cream half cup of butter; add gradually 1½ cups of light brown sugar; 2 eggs well beaten; half cup of milk; 1¾ cups of flour; 2 teaspoons of baking powder sifted in flour; 1 teaspoon of cinnamon; half teaspoon each of cloves and mace. Turn mixture in shallow baking tin and sprinkle top with one-quarter cup of chopped nuts or currants. Dredge slightly over top with powdered sugar. Bake slowly.

MRS. MCKAY.

SPICE CAKE.

One small cup of butter; 1½ cups of sugar; 1 cup of sour milk; 1 teaspoon of soda; 1½ tablespoon cinnamon; 1 teaspoon of cloves; 1 cup of raisins; 2 eggs; 2½ cups of flour. MRS. LAURA FURMAN.

SPICE CAKE WITHOUT EGGS.

One cup of brown sugar; half cup of butter; 1 cup of sour milk; 1 teaspoon of soda; 1 teaspoon of cinnamon; 1 nutmeg, grated; one-quarter teaspoon of cloves; 2 cups of flour, measured before sifting; 1 cup of chopped raisins; 1 cup of currants; half cup of chopped citron; 1 large tablespoon of flour to flour the fruit thoroughly. Cream butter and sugar and then add the spices, sour milk and soda, then the flour. Add the floured fruit last. Line the tin with greased paper, and bake in a moderate oven. MRS. KATHERINE D. CLAPP.

SPONGE CAKE.

Six eggs, whites and yolks beaten separately; 1 cup of sugar; 2 teaspoons of baking powder; 1 teaspoon of lemon; 1 cup of flour.

MRS. C. M. DOYLE.

CAKE WITHOUT EGGS.

One cup of sugar; half cup of butter; 2 cups of flour well sifted with 1 level teaspoon each of soda, cinnamon and nutmeg; 1 cup of sour milk; 1 cup of seeded raisin, well dredged with flour. Bake in moderate oven in large square bread tin. MRS. ALBERT JACOBS.

SPONGE CAKE.

Three eggs beaten separately; 1 cup of sugar; 3 tablespoons of boiling water; 1 even teaspoon of baking powder; 1 teacup of flour; salt; flavoring. Cream yolks and sugar together, then add boiling water, then whites of eggs and flavoring and flour last. Don't stir much after flour is in. MRS. LAURA FURMAN.

EASY SPONGE CAKE.

Two eggs; 1 cup of sugar; 8 tablespoons of water; 1 rounded cup of flour; salt; flavoring; 2 heaping teaspoons of baking powder. Beat eggs and sugar thoroughly, then add water; mix flour and baking powder before adding, then beat thoroughly; bake in quick oven.

ROENA L. SHEPARD.

SPONGE CAKE.

One cup of sugar; 1 cup of flour; 2 eggs, 1 teaspoon of baking powder; one-third cup of boiling water, put in just before putting in the oven. JENNIE NORTHRUP.

Two eggs and 1 small cup of sugar beaten together; 5 tablespoons of boiling water; 1 cup of flour; 2 teaspoons of baking powder; flavor.

MRS. FRANK STARKINS.

WHITE SPONGE CAKE.

Whites of 8 eggs; 2 cups of sugar; 3 cups of flour; half cup of butter; three-fourths cup of sweet milk; 2 heaping teaspoons of baking

powder. Cream butter and sugar, add milk, flour and baking powder and lastly fold in whites of eggs. This quantity makes 2 square pans of cake. Ice cut in squares, and put an English walnut on each square.

MRS. C. M. DOYLE.

THREE-EGG CAKE.

One and a half cups of sugar; half cup of butter; whites of 6 eggs or 3 whole eggs; 1 cup of milk; 2½ cups of flour; 2 teaspoons of baking powder; salt and flavoring. Bake in layers or loaf.

MRS. LAURA FURMAN.

SURPRISE CAKE.

One cup of sugar; half a cup of butter; mix well together; add 1 egg; stir well; two-thirds cup of sweet milk; 2 cups of flour; 2 teaspoons of baking powder sifted in flour. Flavor with vanilla or nutmeg. If sour milk is used put in a teaspoon rounded full of soda. It is best when newly made.

MRS. H. AMANDA WILCOX.

TAYLOR CAKE.

One and a half cups of sugar; half cup of butter; 2½ cups of flour; 1 cup of sour milk; 1 cup of chopped nuts; 1 teaspoon of soda; 1 teaspoon of spices.

MRS. L. H. WEBBER.

WHITE CAKE.

One cup of sugar; one-third cup of butter; cream the butter and sugar; 2½ cups of flour; 2 teaspoons of baking powder; whites of 3 eggs, beaten to a froth; two-thirds cup of sweet milk; flavor with lemon. Beat half an hour.

ELLA M. JAQUAY.

Two cups of sugar; half cup of butter; 1 cup of sweet milk. Cream butter and sugar together with the hands, then add the milk, after which add 2 cups of flour, 2 teaspoons of baking powder, whites of 2 eggs beaten to a froth.

MRS. A. J. COON.

WHITE PUFF CAKE.

Whites of 4 eggs; 2 cups of sugar; half cup of butter; 1 cup of sweet milk; 3 teaspoons of baking powder; 3 cups of flour; a little salt; flavor to taste. Cream butter and sugar, add milk, then flour with baking powder, whites of eggs well beaten, last. Half of this recipe makes a good sized cake.

MRS. JAMES HALLAM.

CAKE FILLINGS AND FROSTINGS.

CREAM FOR CAKE.

One cup of sweet cream, whipped; 3 tablespoons of sugar; half cup of cocoanut stirred in lightly. Spread between layers, ice top and sprinkle with cocoanut. MRS. JOHN SABIN.

CREAM.

One egg and half cup of sugar beaten together; one-fourth cup of flour wet with milk, stirred with egg and sugar into half pint of boiling milk. Cook until it thickens. MRS. W. H. BRYAN.

Beat 1 egg with a tablespoonful of sugar; half teaspoon of lemon extract; add slowly half cup of boiling milk in which a heaping teaspoon of flour has been cooked. Boil over the tea kettle a few minutes, stirring constantly. When cool spread between the layers.

MRS. HATTIE CARPENTER.

COCOANUT.

One cup of cocoanut; 1 cup of sugar; 2 eggs; grated rind and juice of 1 orange or lemon. Put together and cook until it thickens, stirring constantly. MRS. JOHN SABIN.

COCOANUT CREAM FOR FILLING.

One cup of milk; half cup of cocoanut; 1 cup of sugar; small lump of butter. Boil all together. When it comes to the boiling point put in 1 tablespoon of corn starch, dissolved in a little cold water. Let all come to a boil. When nearly cold, beat in 1 egg. Make the cake layers thin.

H. A. C.

CHOCOLATE FILLING (FOR CAKE).

Five tablespoons of grated chocolate; enough cream or milk to wet it; 1 cup of sugar; 1 egg, beaten; 1 teaspoon of vanilla. Stir the ingredients over fire until thoroughly mixed. Add flavoring after removing from fire. MRS. H. P. O'NEIL.

One cup of sugar, 2 tablespoonfuls of chocolate; 5 tablespoonfuls of sweet milk. Place on stove and stir until it boils for three minutes; remove from stove and stir until cool enough to spread.

MRS. HATTIE CARPENTER.

FIG FILLING FOR CAKE.

Half a pound figs; 1 cup of sugar; 1 cup of water. Chop figs and boil them down, adding part of grated rind and juice of an orange. This mixture can be put away for future use. ALICE M. STEVENS.

LEMON FILLING FOR CAKE.

One cup of sugar; 1 egg; 1 lemon juice and rind grated; piece of butter half as large as an egg. Beat together and set in kettle of hot water, stirring until it thickens. ELLA M. JAQUAY.

MAPLE SUGAR FROSTING.

One and a half cups of maple sugar; 1 cup sweet cream; 1 tablespoon of butter. Boil gently about 30 minutes, remove from fire, and stir until cool. *Must have cream* for maple sugar. MRS. H. L. CONLEE.

CARAMEL.

Two cups light brown sugar; 1 coffee cup cream; butter the size of an egg. Cook until it thickens, then beat until cool enough to spread.

LEMON.

Juice of 1 lemon; 1 egg; 1 cup of granulated sugar. Beat together. set in pan of water, and cook until thick. Cool before using.

CAKE FROSTING.

Beat together the juice of 1 lemon and powdered sugar; 1 cup of granulated sugar; 7 tablespoons milk. Boil until it threads; stir until cool. Flavoring as desired. MRS. H. L. CONLEE.

MAPLE SUGAR FROSTING.

One cup of maple sugar; the beaten white of 1 egg. Boil the syrup until it is a little more than "hairs." When partly cool beat in the stiff white of the egg. MRS. H. WADE HIBBARD.

FILLING FOR CAKE.

One scant cup of strawberry or pineapple juice; 1 cup of granulated sugar; white of 1 egg. Put all together and beat half an hour or until it thickens. MRS. O. C. EMMONS.

CANDIES.

STUFFED DATES.

If the brown variety, cover with quite warm water; use hot for black

ones. Let them stand about five minutes; drain thoroughly, remove the pit, insert one-fourth of the meat of an English walnut, press together, roll in granulated sugar.

BLACK CHOCOLATE FUDGE

Two cups of sugar; 1 cup of milk; small piece of butter; 3 heaping teaspoons of cocoa; 1 teaspoon of vanilla. Boil until it forms a soft ball in water. Add nuts if desired. Beat until it cracks or grains. Pour on buttered dish to cool. EVA M. HARKER.

FAIRY CREAMS.

Four cups light brown sugar with 1 cup of water; boil until it hairs, then cool five minutes. Beat the whites of 2 eggs very stiff; beat all together slowly, continue beating until nearly cold, then drop by teaspoonfuls over English walnuts (half) placed about an inch apart on an oiled paper. MRS. H. J. WEBBER.

FONDANT.

Two cups of granulated sugar; 1 cup of water; boil until it makes a soft ball in fingers. Pour on a marble slab and work with a wooden potato masher in a rotary motion until it whitens; then scrape off with a knife and make in a loaf. Work with fingers until smooth and creamy.

MRS. H. J. WEBBER.

PEPPERMINT CREAMS.

Dissolve two cups of granulated sugar in half cup of water. As soon as the sugar is melted remove the spoon and boil syrup 8 minutes. Take from fire, add 7 drops of oil of peppermint and beat vigorously until the syrup is thoroughly creamed. Drop by spoonfuls on waxed paper.

MRS. R. C. CARPENTER.

SMITH COLLEGE FUDGE.

One-quarter cake Baker's chocolate; 1½ cups of sugar; butter size of an egg; half cup of milk; 1 tablespoon of vanilla. Let come to a boil, stirring constantly. Gather in water. Add vanilla after removing from stove and beat it until cool enough to pour into pans.

EDITH A. THURLOW.

PEANUT CANDY.

One cup of fondant; half cup of peanut butter. Mix thoroughly and form in balls. MRS. H. J. WEBBER.

SPANISH PINOCHE.

Two even cups of brown sugar; half cup of milk; 1 pound English walnuts; 1 tablespoon of vanilla; 1 tablespoon of butter. Stir every *second* until granulated (about 20 minutes). Gather in water. After taking from stove add nuts and beat vigorously. Pour in buttered pans, mark in squares before cool. EDITH M. THURLOW.

CANNING, PRESERVING, PICKLING.

In making jelly do not attempt to boil too large a quantity of the juice at one time. Better to keep three or four vessels going, containing not more than two or three cupfuls of juice before the sugar is added.

G. S. M.

CANNED PLUMS.

Wash plums and pierce skins with silver fork. Pack in jars, set in steamer (or in wash boiler, surrounding cans with cold water), and cook until tender. Remove jars and pour off juice, fill up jars, using some of jars already cooked or having cooked fruit ready in stew-pan. Have ready a rather heavy syrup boiling hot, pour over cooked fruit and seal. Then strain the poured off juice and make into jelly the usual way. This takes out of canned plums the acid taste so much complained of and gives you the jelly as clear gain. MRS. C. A. MARTIN.

PRESERVED PEARS (GINGERED.)

Four pounds of pears; 1 ounce white ginger root; 1 pint of water; juice and grated rind of 2 lemons; 5 pounds of sugar. Dissolve sugar in water, add lemons, then ginger broken in bits, then pears cut into dice. Cook till a rich red, seal in glass jars or put into jelly glasses and seal with paraffine. MRS. C. A. MARTIN.

PRESERVED ELDERBERRIES.

To 7 pounds of berries add 3 pounds light brown sugar; 1 teacup of vinegar. Boil down to proper thickness (3 hours). Put in crock and on top of berries put a *brown paper*, tight, wet well with vinegar.

MRS. HANSON SMITH.

PLUM CATSUP.

Boil the plums with 1 pint of water until soft enough to reduce to a

pulp. Press through a colendar. Weigh the pulp, and to every 5 lbs. allow 3 lbs. brown sugar, half a pint of cider vinegar, 1 level teaspoon each of ground cloves and cinnamon, 1 teaspoon of salt. Boil and stir until it becomes thick and rich. Seal boiling hot.

MRS. HANSON SMITH.

PLUM JAM.

Seven lbs. of blue Damson plums; 2 lbs. of white sugar; 2 lbs. of raisins: 2 oranges, chopped or grated; peel and pulp. Cook until thick.

MRS. H. L. CONLEE.

ORANGE MARMALADE.

Nine sweet oranges; 3 Seville oranges. Method: Cut the oranges very fine, remove seeds. To every pound of fruit put three pints of water; allow to stand all night. First day boil until tender; second day, repeat; third day, boil with sugar. To every pint of fruit put in 1¼ lbs. of sugar.

MRS. A. B. COTTON.

CRAB-APPLE JELLY.

Boil the fruit in enough water to cover it, until perfectly soft, then pour in a coarse bag and let it drip until it ceases. Then press it a little to get all the juice. Allow 1 lb. of sugar to each pint of juice thus obtained. Boil juice 20 minutes before adding sugar, heat the sugar in the oven, then add it to the juice and boil 5 minutes. Pour into tumblers.

MRS. C. W. SCOTT.

CONSERVE.

Five lbs. fruit, any kind; 3 lbs. of sugar; 1 lb. raisins; 5 oranges, cut in small pieces; half lb. English walnuts.

MRS. W. H. BRYAN.

CURRANT CONSERVE.

Seven lbs. currants; 5 oranges, rind of three, chopped fine; 2 lbs. raisins chopped; three-quarters lb. of sugar to 1 lb. of fruit.

MRS. M. A. GRANT.

CRANBERRY JELLY OR CONSERVE.

Peel the rind from 5 large oranges; boil it until tender, changing the water 2 or 3 times to remove bitterness. Chop the rind with 2 lbs. of seeded raisins. Put the chopped fruit with the rind and juice of the

oranges; 5 lbs. sugar, 5 lbs. cranberries (which have been coarsely chopped), into a preserving kettle and simmer slowly until reduced to a thick jam. Seal in small cans or glass cups.

MRS. R. C. CARPENTER.

SPICED GRAPES.

Five lbs. of fruit; 4 lbs. of sugar; 1 pint of vinegar; 1 teaspoon each of cloves, allspice, cinnamon, a little pepper. Cook slowly 3 or 4 hours.

MRS. W. H. BRYAN.

After packing cucumbers in pickle, cover them with leaves from grape vine, and they will retain more of their color.

CUCUMBER PICKLES.

One gallon of vinegar; 1 cup of brown sugar; half a cup of salt; 3 tablespoons of ground mustard; 1 cup of grated horse-radish. Pour boiling water over pickles, let stand until cold, then wipe pickles dry with cloth, and pour the preparation over them. C. E. MOORE.

CUCUMBER PICKLES.

One gallon good vinegar; 1 cup each of salt and sugar; half a cup of whole white mustard seed; 5c. worth mixed spices, use about half; wash cucumbers and drop in vinegar as gathered. Put horse-radish on top of jars or cans. Not good early in season. About 2 gallons pickles.

MRS. FRANK STARKINS.

One cup of sugar; 1 scant cup of salt; 1 gallon of vinegar; 1 cup or more chopped horse-radish; 2 tablespoons of mustard. Pour over pickles.

MRS. W. H. BRYAN.

One gallon vinegar; 1 cup of salt; 1 cup of brown sugar; half a cup of ground mustard; half a cup of mustard seed; half a cup of horse-radish; half a cup of mixed spices. MRS. W. L. DEAN.

One cup of sugar; half a cup of ground mustard; half a cup of salt; all mixed with a little cold vinegar; 1 cup of ground horse-radish; 1 gallon of vinegar; put all together cold. Wash and dry pickles and put in vinegar with a plate on top. More pickles can be added at any time. These are fine. MRS. SARAH GRAY.

Wash cucumbers, dry and put in jar; 2 quarts of vinegar; half a cup of mustard seed; half a cup of ground mustard wet with vinegar; 2 tablespoons of salt. Mix well and then turn over the pickles.

MRS. O. C. EMMONS.

COLD CUCUMBER PICKLES.

For a 2 gallon jar take 1 teacup of salt; 1 teacup of grated horse-radish; 2 teacups of sugar; enough vinegar to cover the pickles. Stir all together and pour over the pickles. Cover with horse-radish leaves.

MRS. MARY CROSS.

CUCUMBER PICKLES.

Wash cucumbers and put in layers in jar, sprinkling well each layer with salt. When you have the required amount pour off the liquor and make new one as follows: Two quarts of water; 1 quart of salt; 1 quart of vinegar. Make enough of this proportion to cover pickles well, then cover with cloth and plate, with a stone on top. Put a few small pieces of horse-radish root in jar and no scum will form. C. E. MOORE.

CUCUMBERS, PICKLED COLD.

Wash cucumbers and pack in jars. To 1 gallon vinegar add half a cup of salt, 2 small tablespoons powdered alum and a dash of mixed spices. Pour vinegar over cucumbers and seal cold. Will also keep if packed in crocks, covered with grape or horse-radish leaves, and weighted.

MRS. C. A. MARTIN.

FRENCH PICKLES.

Two gallons vinegar; half lb. ground mustard; 1 lb. white mustard seed; 1 lb. black mustard seed; quarter lb. whole cloves; quarter lb. allspice; quarter lb. turmeric; quarter lb. celery seed; 2 oz. mace; half lb. ginger root; 5 lbs. brown sugar; half oz. cayenne pepper. Wash pickles and let stand in salt water 24 hours, then scald in same water, drain and put in cold vinegar, to which spices, etc., have been added.

C. E. MOORE.

Four quarts of sliced tomatoes; 4 quarts of sliced cucumbers; 1 quart of sliced onions. Sprinkle with salt, let stand over night, drain through sieve and add 1 oz. celery seed; half oz. allspice (whole); 1 teacup of white mustard seed; half a cup of whole black pepper; 1 tablespoon of

turmeric; 2 tablespoons of ground mustard; 2 quarts of vinegar; 1 lb. brown sugar. Put sugar, ground mustard and turmeric in vinegar and heat boiling hot and pour on the pickles. FLOSSIE NELSON.

GREEN TOMATO PICKLES.

Two gallons tomatoes; 12 onions; 6 red peppers; 2 tablespoonfuls of salt; 2 quarts vinegar; 1 quart of sugar; 2 tablespoonfuls each of ground mustard and black pepper; 1 tablespoonful each of allspice and cloves. Mix all together and stew until tender, stirring often. Put up in glass jars. MRS. HATTIE CARPENTER.

BORDEAU SAUCE.

Two gallons of sliced cabbage; 1 gallon of green tomatoes; 1 dozen of chopped onions; 1 gallon of vinegar; 1 oz. of celery seed; 1 oz. of ground ginger; half lb. of white mustard seed; 3 lbs. of sugar; half a pint of salt. Put salt on cabbage, tomatoes and onions after chopping; let stand over night, drain, add other ingredients and boil half an hour.

MRS. M. L. VAN DE BOGART.

PICCALILLY PICKLE.

One hard head cabbage, chopped fine; half a peck green tomatoes, chopped fine; two-thirds cup of salt. Let stand over night. Morning, scald in their own juice; press dry in colander, or drain through a bag. Then take 6 large onions and 3 small red peppers, chopped. Heat 2 quarts of vinegar; half lb. mixed spices tied in small bags; 4 lbs. brown sugar; one-quarter lb. white whole mustard seed. Mix with cabbage, etc., scald until almost boiling. Makes about 1½ gallons pickle.

MRS. F. STARKINS.

CHOW-CHOW.

Half a bushel green tomatoes, chopped fine; 1 pint of salt sprinkled over same; pour boiling water over tomatoes and let stand over night. Drain morning and mix with other finely chopped ingredients, spice and cover with vinegar and boil slowly. One dozen green peppers, remove seeds; 1 pint of ground horse-radish; 1 pint of salt; 2 lbs. sugar; 1 tablespoon each of cloves, cinnamon, allspice, mustard seed and celery seed.

MRS. W. H .BRYAN.

MIXED PICKLES.

One quart of cucumbers, sliced not too thin; 1 large onion, sliced;

1 tablespoon of salt. Let stand over night, then drain and add 1 pint of vinegar; 1 scant cup of sugar; 1 tablespoon of mixed spices. Boil 5 minutes; put in can and seal. This quantity makes 1 quart.

MRS. LUCIAN TURNER.

MIXED MUSTARD PICKLES.

One quart small cucumbers; 1 quart large cucumbers; 1 quart small onions; 1 large cauliflower; 2 quarts small tomatoes. Make brine as follows: 4 quarts of water to 1 pint of salt, in which soak the pickles 24 hours, then drain. For paste use 1 cup of flour; 6 tablespoons of ground mustard; cold vinegar enough to make smooth paste. Then add 1 cup of sugar and enough cold vinegar to make two quarts. Let boil until it thickens, stirring all the time, add vegetables and cook mixture until it boils. If small tomatoes or onions are not available, use larger ones sliced. The pickles are good if cucumbers be left out, or ripe cucumbers can be used in place of green ones. MRS. MARY CROSS.

MUSTARD PICKLES (MIXED).

One cup of ground mustard; one-quarter lb. of white mustard seed; 3 green peppers without seeds; 2 quarts of small cucumbers, or larger ones cut; 2 cauliflowers; 2 quarts small onions; 5 cents worth turmeric; 1 lb. brown sugar; 2 quarts vinegar; 1 cup of flour. Steam cauliflower, and boil onions in salted water. Cut cucumbers and let stand over night in salted water. Put peppers through chopper. Mix mustard, flour, sugar and turmeric; wet with vinegar, then boil, and add cucumbers, onions, cauliflower, pepper and mustard seed. C. E. MOORE.

MUSTARD PICKLES.

One quart large cucumbers; 1 quart small cucumbers; 1 quart white button onions; 1 quart green tomatoes, cut not too small. Measure large cucumbers and tomatoes after they are sliced; 1 large cauliflower; 4 large green peppers, cut in coarse bits. Lay all in brine made of 1 cup of salt and 1 gallon of water. Soak 24 hours, then scald in fresh brine made the same way and drain. Make paste of 1 cup of flour; 6 tablespoons of ground mustard; 1 tablespoon turmeric; a little vinegar. Add enough vinegar to make 2 quarts in all. Let it boil and stir until smooth and thick. Add pickles while it is on the stove. Put in glass jars and seal.

MRS. H. WADE HIBBARD.

OIL PICKLES.

Two dozen good sized cucumbers; 6 onions. Slice both and soak 3 hours in salt water. Drain and put in cans. To each quart can put 3 tablespoons of white mustard seed; 1 tablespoon of celery seed; 2 tablespoons of good olive oil; piece of alum size of a pea. Pour vinegar on last. MINNIE S. WILLIS.

Wash cucumbers and slice without peeling, sprinkle with plenty of salt and let stand 5 hours, then rinse thoroughly, drain and put in glass cans. Prepare vinegar as follows: To 1 quart of vinegar add half a cup of olive oil; 1 tablespoon of white mustard seed; 1 tablespoon of black mustard seed; 1 tablespoon of celery seed. Let them stand 3 weeks before using. C. E. MOORE.

SWEET PICKLE PEARS.

Seven lbs. of fruit; 3 lbs. of sugar; 1 pint of vinegar. Stick one clove in each pear; put about same of cinnamon. Let juice boil before putting in fruit. Boil fruit until a fork will stick in easily.

MRS. OSTRANDER.

PICKLED PEACHES.

Fourteen lbs. peaches; 3 lbs. brown sugar; 3 teaspoons of cinnamon; 1 quart cold cider vinegar; 3 teaspoons of cloves. Let vinegar, sugar and spices come to a boil, then put in the fruit and cook until you can stick a splint through them with care. Put them in fruit jars at once, or, if preferred, to put into jars and pour the hot vinegar over them several mornings will darken them. MRS. R. C. CARPENTER.

PEPPER RELISH.

One dozen green peppers; 1 dozen red peppers; 16 large onions. Take seeds out of peppers and chop both peppers and onions, cover with boiling water and let stand for 5 minutes; drain, cover once more with boiling water, let stand 5 minutes longer, then drain and add 3 pints of vinegar, 2 cups of white sugar, 3 tablespoons of salt. Let all come to a boil and put up in cans. MRS. MARY CROSS.

SWEET PICKLE.

Pare and slice the big, yellow cucumbers lengthwise, not very fine, and remove all the seeds. Let them stand over night in salt and water

(a weak brine). Drain through a sieve in the morning and scald them well in vinegar. Measure the drained cucumbers and to every gallon take 6 lbs. of sugar and spice to taste with cloves and mace. Boil the sugar and spice in a little vinegar and pour hot over the drained pickles. Cover with cold vinegar and let stand several days.

MRS. H. WADE HIBBARD.

WATERMELON RIND PICKLE.

Cut the pared rind into thick slices. Boil 1 oz. of alum in 1 gallon of water, pour this on the rind, and let it stand several hours on the back of the stove. Take out into cold water, and when cold boil half an hour in sweet pickle made as follows: 4 lbs. best brown sugar; 1 quart vinegar; 1 cup of mixed whole spices; stick cinnamon, cassia buds, allspice and cloves. Tie the spices in a bag and boil them with the vinegar. Skim well, then add fruit. MARIAN E. CLAPP.

TOMATO CATSUP.

Cook tomatoes thoroughly, strain through sieve and let stand over night. In the morning dip off water. To a gallon of what remains add 2 or 3 red peppers cut up, also 5 tablespoons of salt, 1 tablespoon of sugar, 11 tablespoons of vinegar, 1 teaspoon of allspice, 2 teaspoons of ground mustard wet with vinegar, 5 teaspoons of cinnamon, 1 teaspoon of cloves, 4 scant teaspoons of black pepper. JENNIE NORTHRUP.

CHILI SAUCE.

Thirty large ripe tomatoes; 12 onions; 6 red peppers; 5 tablespoonfuls of salt; 20 tablespoonfuls of white sugar; 3 cups of vinegar. Cook 2 hours. Do not skim. MRS. HATTIE CARPENTER.

CHILI SAUCE.

Twelve ripe tomatoes; 3 ripe peppers; 2 onions; 2 tablespoons of salt; 2 tablespoons of sugar; 3 cups of vinegar; 1 tablespoonful of ground cinnamon. Chop and boil all together 1 hour. MRS. MCWHORTER.

TOMATO RELISH.

One peck of ripe tomatoes, peeled and chopped fine; drain in a bag over night; 2 cups of chopped celery; 2 large onions chopped fine; 2 cups of brown sugar; half a cup of salt; 2 oz. white mustard seed; 1 quart cider vinegar. Mix well, do not cook, and bottle. Seal with paraffine.

MRS. E. J. CURTIS.

CHEESE DISHES.

LUNCHEON DISH—CHEESE FONDA WITH RICE.

Put in double boiler, or stand on asbestos mat, 1 cup of milk; 1 teaspoon of butter; 1½ cups of cooked rice. When hot add 1 cup of cheese cut fine, salt and paprika. When cheese is melted add 1 or 2 well beaten eggs. Serve on toast. MRS. L. C. P.

CHEESE PUFFS.

Heat one-quarter cup of butter and 1 cup of water in saucepan. When boiling add half a cup each flour and grated cheese. Cook 3 minutes, stirring well, season with salt and cayenne and allow to partly cool. Add 2 unbeaten eggs singly, beating each in very thoroughly. Drop by teaspoons on buttered baking sheet and bake in moderate oven 20 minutes. Serve hot. MRS. C. A. MARTIN.

CHEESE STRAWS.

One-quarter lb. grated cheese; one-quarter lb. butter; one-quarter lb. flour with one-quarter teaspoon of baking powder; yolks of 2 eggs. Mix well together. Cut in bars, bake about 10 minutes.

MRS. O. A. PEABODY.

RICE AND CHEESE CROQUETTES.

To 1 cup of cold, boiled rice add half a cup of cheese; 1 beaten egg; salt and pepper to taste. Heat long enough to cook the egg, then turn out on platter and when cold divide into portions. Form into croquettes, roll in crumbs, and fry in smoking hot lard; serve with tomato sauce. Tomato Sauce: Melt 1 tablespoon of butter; stir in 1 tablespoon of flour, half a teaspoon of salt, a little pepper, pour on carefully 1 cup of strained tomato, add a few drops of onion juice, if desired. Cook 5 minutes and it is ready for use. MRS. JOHN SABIN.

WELSH RAREBIT (MRS. LINCOLN).

One-quarter lb. rich cream cheese; one-quarter cup cream or milk; 1 teaspoon of mustard; half a teaspoon of salt; a little cayenne; 1 egg; 1 teaspoon of butter; 4 slices toast. Break the cheese in small pieces, or, if hard, grate it. Put it with the milk in a double boiler. Toast the bread and keep it hot. Mix the mustard, salt and pepper, add the egg and beat well. When the cheese is melted, stir in the egg and butter and cook a few minutes, or until it thickens a little, but do not let it curdle. Pour it over the bread.

This is Mrs. Lincoln's original recipe. I find Uneeda Biscuit more convenient than toast, and on the whole preferable.

ALICE L. CLARK.

SARDINE RAREBIT.

One teaspoon butter; one-third teaspoon salt; one-eighth teaspoon paprica; a few drops tobasco sauce; 1 teaspoon made mustard; 1 cup grated cheese; 1 cup cream or milk. Cook until well blended, then add 6 sardines, boned and mashed, and 2 well beaten eggs. Cook until the mixture thickens, pour on buttered toast or crackers. LAURA MCKAY.

COOKIES.

BOSTON COOKIES.

One and a half cups of flour; 1 cup of butter; 3 eggs; half a teaspoon each of cloves, allspice and nutmeg, and 1 of cinnamon; half a teaspoon of soda dissolved in one-quarter cup of hot water; 1½ cups of raisins or currants and raisins; 2½ or 3 cups of flour. Nuts may be added. MINNIE S. WILLIS.

BROWN DROP COOKIES.

Five tablespoons of butter; 2 cups of brown sugar; 2 eggs; 1 cup of sweet milk; 1 teaspoon of mixed spices; small teaspoon of soda; 1 cup of chopped raisins. MRS. LAURA FURMAN.

CHOCOLATE COOKIES.

Two cups of brown sugar; half a cup of grated chocolate, or half a cup cocoa; half a cup of sour milk; half a cup melted butter; 1 teaspoon of soda; 1 teaspoon of vanilla; yolk of 1 egg, and keep white of same for icing. Mix soft. Icing: Beat white of egg in a bowl. Boil 1 cup of sugar and 6 tablespoons of water until it hairs, then pour into beaten egg, and beat until cool enough to spread on cookies.

MRS. DAVID WALLACE.

CHOCOLATE FRUIT COOKIES.

Cream one-quarter cup of butter; add gradually half a cup of sugar. Cook together 2 tablespoons each grated chocolate, sugar and water until

smooth. Beat this in sugar and butter. Add 1 egg, well beaten; half a cup each chopped nuts and raisins; 1 cup of flour sifted with 1 teaspoon of baking powder; one-quarter teaspoon of salt. Roll thin, bake in moderate oven. MRS. LAURA FURMAN.

DROP COOKIES.

Two and a half cups of oat flake; 1 egg; half a cup of butter or lard; 8 tablespoons of sweet milk. Let ingredients, after mixing, stand 1 hour, then add 2 cups of brown sugar; 1 teaspoon of cinnamon; 1 teaspoon of soda; a little salt; 3 cups of flour. Drop in tin and shape with a damp cloth, and sprinkle with granulated sugar. MRS. E. C. BUCK.

FRUIT COOKIES.

One and a half cups of sugar; three-fourths cup of butter; 2 eggs; 1 teaspoon of soda; 2 tablespoons of sour milk; 1 cup of chopped raisins; 1 teaspoon each of cloves, cinnamon and salt. Flour to make quite stiff.
MISS WILLSON.

One and a half cups of brown sugar; 1 cup chopped raisins; two-thirds cup of butter; 2 eggs; 2 tablespoons of buttermilk; 1 teaspoon of soda; 1 teaspoon of cinnamon; 1 teaspoon of cloves.
JENNIE NORTHRUP.

GINGER COOKIES.

One cup of sugar; 1 cup of molasses; 1 cup of lard; 1 cup of water; 2 teaspoons of soda, dissolved in water; 2 teaspoons of ginger; half a teaspoon of salt; 6 cups of flour. MRS. RAPPLEYE.

One cup of sugar; 2 cups of New Orleans molasses; 1 heaping cup of cold lard; 1 cup of boiling water; 4 teaspoons of soda; 2 teaspoons of ginger; 1 teaspoon cinnamon. MRS. JARED CHADDOCK.

GINGER COOKIES WITHOUT SHORTENING.

Two cups of molasses; 1 cup of sugar; 2 eggs; 2 tablespoons of soda; 2 tablespoons of vinegar; 1 tablespoon of ginger.
MRS. LYDIA HEMINGWAY.

Half a cup of sugar; half a cup of shortening; half a cup of molasses; 1 dessert spoon of ginger; 1 teaspoon of soda; 1 cup currants.

Flour enough to be able to take small pieces of the dough and roll into the shape of marbles in the hands. They will be flat and crinkled on top when done, if too much flour *is not* added. ELLA M. JAQUAY.

DROP GINGER COOKIES.

Three eggs; 1 cup of lard; 1 cup of molasses; half a cup of brown sugar; 1 tablespoon of ginger; 1 teaspoon of soda, dissolved in hot water; 5½ cups of flour. Mix thoroughly and drop by the tablespoonful in greased pan 2 inches apart. MRS. LYDIA HEMINGWAY.

SOFT GINGER COOKIES.

One egg; 1 cup of molasses; 1 cup of sugar; 1 cup of shortening; 1 cup of buttermilk or water; 2 teaspoons of ginger; 3 teaspoons of soda; a little salt. Spices if desired. Mix soft and bake in a quick oven.

MRS. E. C. BUCK.

Two cups of sugar; 1 cup of lard; 1 large cup sour milk or buttermilk; 1 egg (if expensive, not any); 1 teaspoon of soda in sour milk; 2 large teaspoons baking powder in flour; nutmeg to taste. Cut about half an inch thick, bake quickly. MRS. DAVID WALLACE.

MOLASSES COOKIES.

One cup of sugar; 1 cup of molasses; 1 egg; 1 tablespoon of water; 1 tablespoon of vinegar; 2 teaspoons of soda; ginger if desired. Mix soft; roll thick. JENNIE NORTHRUP.

One large cup of sugar; 1 cup of butter; 1 cup meat drippings; 1 cup of sweet milk; 2 cups of molasses; half a cup of ginger; 3 teaspoons of soda, dissolved in half a cup of boiling water; flour to make stiff.

MRS. JAMES HALLAM.

One cup of brown sugar; 2 cups of New Orleans molasses; 1 good cup of lard; 1 egg; 1 heaping teaspoon of soda; 1 heaping teaspoon of ginger. Put soda and ginger in a cup and dissolve with a little water, then fill the cup up with cold water. Bake in quick oven.

MRS. O. C. EMMONS.

One cup of sugar; 1½ cups of molasses; 1 cup of shortening; 1 cup of cold water, in which dissolve 2 heaping teaspoons of soda; 1 teaspoon of ginger. Mix as soft as can be rolled out. (Excellent.)

ELLA M. JAQUAY.

One cup of brown sugar; 1 cup of butter; 1 egg; 1 cup of New Orleans molasses; 2 teaspoons of soda; 1 teaspoon of cinnamon; 1 teaspoon of ginger; half a cup of water. Flour to roll soft. Bake in hot oven. MARY E. MOORE.

DROP MOLASSES COOKIES.

One cup of molasses; 1 cup of sugar; 1 cup of lard and butter, half of each; two-thirds cup of warm water; 2 eggs; 2 teaspoons of soda; 2 teaspoons of vanilla; half a teaspoon ginger; 1 teaspoon of cinnamon; 1 cup of raisins; 5 cups of flour. MRS. JOHN SABIN.

SOFT MOLASSES COOKIES.

Two cups of molasses; 1 cup of brown sugar; 1 cup of lard; 1 cup of buttermilk; 2 even teaspoons of soda, dissolved in buttermilk; 1 teaspoon of ginger. Stir together and mix as stiff as possible. (About 7 cups of flour.) Let stand over night, roll out fairly thick, spread with sugar and bake in a quick oven. MRS. HANSON SMITH.

OAT FLAKE COOKIES.

Two cups of brown sugar; half a cup of lard; 1 egg; 6 tablespoons of sweet milk; 1 heaping teaspoon cinnamon; 2½ cups of flour; 2½ cups of oat flake; 1 teaspoon of cream of tartar; half a teaspoon of soda. Let it stand 1 hour after mixing, then drop from teaspoon, and bake.

MRS. E. J. CURTIS.

OAT MEAL COOKIES.

One cup of brown sugar; 1 cup of butter; 2 eggs; 1 teaspoon of soda, dissolved in 2 tablespoons of sweet milk; 3 tablespoons of molasses; 1 teaspoon of cinnamon; 2 cups of oat meal flakes; 2 cups of flour. Drop with spoon and bake. MRS. J. L. STONE.

One tablespoon of butter; 1 cup of granulated sugar; 2 eggs; half a cup of milk; 2 cups of rolled oats; 2 tablespoons of baking powder; 1 teaspoon of vanilla; flour enough to make stiff. Drop from teaspoon on to buttered pans, placing 2 inches apart. Put a raisin or almond on top of each. If the oats are allowed to soften in the dough for a little while, it is impossible to detect the oats when baked.

MRS. ALBERT JACOBS.

OAT MEAL COOKIES.

Two and a half cups of oat meal; 2½ cups of flour; 1 cup of butter; 1 cup of sugar; 2 eggs; 2 tablespoons of milk; 1 teaspoon of soda; 1 tablespoon of cinnamon. Bake in hot oven. JENNIE NORTHRUP.

SUGAR COOKIES.

One and a half cups of sugar; 2 eggs; half a teaspoon of soda; 1 tablespoon of baking powder; two-thirds cup of lard; two-thirds cup of buttermilk; a little salt and nutmeg. Flour to roll soft.

MRS. G. M. PASHLEY.

Three eggs; 3 cups soft white sugar; half a cup of butter and half a cup of lard; half a cup of cream or two-thirds cup sour milk; 1 teaspoon of saleratus; half a nutmeg; a little salt; 4 cups sifted flour.

MRS. COOK.

Two cups of sugar; 1 cup of butter; 3 eggs; 4 tablespoons of water; 2 teaspoons of baking powder; flour enough to make stiff.

MRS. W. H. BRYAN.

Two eggs; 2 cups of sugar; two-thirds cup of butter; half a cup of sweet milk; 4 teaspoons of baking powder. Mix well with flour and bake in quick oven. MRS. E. C. BUCK.

Two cups of sugar; 1 cup of butter or lard; 2 eggs; 1 cup of sweet milk; 1 teaspoon of soda and 2 teaspoons of cream tartar, dissolved in milk; half a teaspoon of salt; 2 teaspoons of lemon extract. Flour for soft dough, about 6 cupfuls. MRS. RAPPLEYE.

Two cups of sugar; 1 cup of butter; 4 tablespoons of sweet milk; 4 tablespoons of sour milk; 1 egg; 1 teaspoon of soda; nutmeg for flavor. Flour to roll soft. MRS. JAMES HALLAM.

Four eggs; 2 cups of sugar; 1 cup of butter; 1 teaspoon of soda, and 2 of cream of tartar; just enough milk to wet the soda; flavor with lemon; flour enough to roll quite soft. MRS. CHAS. H. WILLIAMS.

WHITE COOKIES.

Half a cup of butter; half a cup of "A" sugar; 2 eggs; 2 teaspoons of baking powder; 3 tablespoons of sweet milk; nutmeg, vanilla; flour enough to roll soft as possible. Bake in hot oven.

MARY E. MOORE.

SMALL CAKES.

COCOANUT MACAROONS.

Whites of 3 eggs beaten stiff; add 5 tablespoons of sugar; half a pound dessicated cocoanut. Stir lightly with spoon, adding sugar first. Makes 20. Bake in rather slow oven. Let them stand in tins 10 minutes. JENNIE NORTHRUP.

CRULLERS.

One quart of flour; a little salt; 2 teaspoons of cream tartar sifted with flour; 1 cup of sugar; 1 egg; butter size of an egg; 1 teaspoon of soda in cup of milk (sour milk is better). JENNIE NORTHRUP.

DROP CAKES.

One cup of sugar; half a cup of butter; 1 egg; small teaspoon of soda in one-third cup of milk; nutmeg. Drop in dabs.

JENNIE NORTHRUP.

DROP GINGER CAKES.

Put in a bowl 1 cup brown sugar; 1 cup molasses; 1 cup of butter. Pour over this 1 cup of boiling water, stirring well. Then add 1 well beaten egg; 2 teaspoons of soda; 2 tablespoons each of ginger and cinnamon; half a teaspoon of ground cloves; 5 cups of flour. Stir all together and drop on buttered tins. Bake in quick oven, taking care not to burn

MRS. C. W.

DOUGHNUTS.

One cup of white sugar (scant); 2 eggs; 1 tablespoon of cream, or small piece of butter melted, size of a walnut; 1 cup of milk; 2 teaspoons of baking powder. Beat the eggs and sugar together half an hour before putting in the flour; beating will make them very white. Add flour to make them about the same consistency as cookies.

ELLA M. JAQUAY.

Two eggs beaten light; 1 cup of sugar; 1 cup of sour cream; 4 cups of flour; half a teaspoon of soda; 1 teaspoon each of salt and cinnamon. Have board well floured and take on it 1 large spoon of dough, kneading gently until firm enough to roll out and cut. Mix trimmings with a fresh spoon of dough, repeating this operation until all is used. Have fat hot enough so they will rise to top instantly.

MRS. ALBERT JACOBS.

Half a cup of sugar; 2 eggs; 1 tablespoon of melted butter; 1 cup of sweet milk; 3 teaspoons of baking powder; one-quarter teaspoon of salt; nutmeg and cinnamon to taste. Mix quite stiff and drop in hot lard. MRS. COOK.

One cup of sugar; 2 eggs; 4 tablespoons thin cream; half a cup of milk; 2 teaspoons of cream tartar and 1 of soda; 1 teaspoon of salt; flour enough so the dough can be rolled. MRS. H. WADE HIBBARD.

POOR MAN'S FRIED CAKES.

One heaping cup of white sugar; 1 egg; 1 cup of sweet milk; 3 large teaspoons of baking powder, sifted in flour; salt and nutmeg. Mix soft and fry quickly, but do not burn. MRS. LYDIA HEMINGWAY.

FRIED CAKES.

Two cups of sugar; 2 eggs; 1 tablespoon of melted butter; 1 large cup of buttermilk or sour milk; 1 teaspoon of soda; cinnamon; a little salt; flour to mix about like cookies. MARY E. MOORE.

FRIED CAKES.

One cup of sour milk; 1 cup of sugar; 2 eggs; 3 tablespoons of butter; 1 teaspoon of soda; 2 teaspoons of baking powder. Mix soft enough to handle. ALICE M. STEVENS.

One and a half cups of buttermilk; 2 cups of sugar; 3 eggs; 6 tablespoons of butter or lard; 1 teaspoon of saleratus, rounded a little. Beat the eggs, butter and sugar together, flavor with nutmeg or allspice. Mix just hard enough to roll. Fry in hot lard.

MRS. H. AMANDA WILCOX.

Two cups of sugar; 1 cup of sweet milk; 1 cup of hot mashed potatoes; 2 eggs; 1 nutmeg; 2 tablespoons of melted butter; 3 teaspoons of baking powder; 4 cups of flour. Have lard hot.

MRS. GEO. A. DURLING.

Two cups of sugar; 1 cup of sweet milk; 3 tablespoons of melted butter; 6 balls of mashed potatoes size of an egg; creamed with sugar while hot; half a teaspoon of salt; 5 even teaspoons of baking powder; 3 eggs; flavoring. MRS. W. L. DEAN.

GINGER SNAPS.

One cup of molasses; half a cup of sugar; 1 teaspoon of ginger; 1 teaspoon of soda; half a cup of softened butter. Flour to roll out very thin. Heat the molasses, pour it over the sugar, add the ginger, soda, butter and flour last. Bake in hot oven. MARIAN E. CLAPP.

One cup of molasses; 1 cup of butter; half a cup of sugar; 3 large spoons of hot water; 1 teaspoon of soda dissolved in the hot water; 1 teaspoon of ginger; 2 teaspoons cinnamon; mix over night quite stiff.
MRS. JOHN SABIN.

Two cups of molasses; 1 cup of lard; 1 teaspoon of ginger; 1 heaping teaspoon of soda, dissolved in a little hot water; 6 teacups of flour. Stir and let stand half an hour. Drop with spoon and roll with hands into flat patties and bake. MRS. E. J. CURTIS.

HERMITS.

Two cups of sugar; 1 cup of lard; 1 cup of New Orleans molasses; 1 cup of water; 6 cups of flour; 2 level teaspoons of soda, dissolved in water; 2 teaspoons of cinnamon; 1 teaspoon cloves; 1 large cup of fruit, raisins and English currants. MRS. RAPPLEYE.

JUMBLES.

One cup of butter and 1 cup of sugar creamed; 4 eggs beaten separately; 2 cups of flour (or more); 2 teaspoons of baking powder; salt, flavoring. Drop on buttered tins. Try a cake and add more flour if necessary. MRS. LAURA FURMAN.

One heaping cup of sugar; half a cup of butter; half a cup of sour cream; 1 egg; 1 teaspoon of soda; nutmeg, salt and flour.
JENNIE NORTHRUP.

LEMON TARTS.

Grate 1 lemon and use juice; 1 cup of sugar; 1 egg; half a cup of water; 1 heaping tablespoon of flour; fill shells and bake.
MRS. HANSON SMITH.

NUT KISSES.

Whites of 4 eggs beaten very stiff; 1 pinch of salt; 1 teaspoon of vanilla. In this cut 1 pound dates in five or six pieces each, half a pound

shelled almonds sliced thin; do not remove skins. Beat them all together until light. Butter tins, sprinkle over a thin coating of flour, and drop on with a teaspoon about half an inch apart. Cook till a light brown in very slow oven. Leave in tin till cold, so they will not crumble.

MRS. H. L. CONLEE.

NUT WAFERS.

One-quarter pound butter; one-quarter pound powdered sugar; half a cup flour; 2 eggs well beaten; 2 cups hickory nuts, chopped. Drop in teaspoonful on buttered paper. MRS. F. BEAMAN.

OAT MEAL CAKES.

Two and a half cups of oat flake; 1 egg; half a cup of lard; 8 tablespoons of sweet milk. Mix and let stand 1 hour, then add 2 cups of brown sugar; 1 teaspoon of cinnamon; 1 teaspoon of soda; 2 cups of flour; a little salt. Stir well and drop in pan.

MRS. JAMES HALLAM.

OAT MEAL MACAROONS.

One cup of granulated sugar; 2½ cups of oat flake; 2 teaspoons of melted butter; 2 eggs; 1 teaspoon baking powder. Flavor with almond, *quite strong*. Drop with spoon in well buttered pans and bake in a moderate oven. MRS. KATHERINE D. CLAPP.

OAT MEAL WAFERS.

One-half cup of butter and 1 cup of sugar, creamed; 2 eggs, beaten light; 2½ cups of rolled oats. Mix all together and drop with a spoon.

MRS. J. L. STONE.

ROCKS.

One-half cups of sugar; 1 cup of butter; 1 cup of raisins, seeded and chopped; 2½ cups (scant) of flour; 3 eggs, beaten separately; 1 full teaspoon of cinnamon; ½ teaspoon of soda (dissolve in 2 tablespoons of hot water); 1 pinch of salt; 1 full pound of English walnuts. Chop meats just a little, not too fine. Bake slowly.

ALICE M. STEVENS.

ROCKIES.

One and a half cups of sugar; 1 cup of butter; cream together and add 3 well beaten eggs; 1 teaspoon soda dissolved in 1-3 cup of warm

water; 1 teaspoon of cinnamon; 2½ cups of flour; ¾ lb. raisins; 1 lb. English walnuts, run through chopper. Drop from spoon on buttered tins and bake; if they spread too much add more flour. Nuts can be omitted if desired. MRS. C. M. DOYLE.

SWEET GRAHAM CAKES.

One cup of sour milk; 1 cup of sugar; a little less than ½ cup of shortening; 1 egg, (or can be omitted); small teaspoon of soda; flavor with nutmeg and vanilla; about 1 cup of graham flour.

MRS. FRANK STARKINS.

TEA CAKES.

One cup of butter; 2 cups of sugar, beaten together; 1 cup of buttermilk; 1 teaspoon of saleratus; nutmeg or caraway; flour enough to mix soft as possible. MRS. JARED CHADDOCK.

TEA CAKES.

Mix 1½ cups light brown sugar, 1-3 cup molasses, ½ cup butter, to a cream; put 2-3 of an even teaspoon soda in ¾ cup of sour milk, stir well, add to the above; spice to taste; add 2 well-beaten eggs; 1 cup fruit; 2 cups flour. Bake slowly in patty tins. MRS. H. L. CONLEE.

DROP CAKES.

One cup of molasses; 1 cup of sugar; 2-3 cup of lard; 1 cup of buttermilk; 3 teaspoons of soda; 1 teaspoon each of ginger, cinnamon, cloves; 2 eggs; 1 cup of currants; 6 cups of flour.

MRS. J. SINCEBAUGH.

DROP CAKES.

Two cups of sugar; 1 cup of molasses; 1 cup of lard; 1 cup of warm water; 1 cup of chopped raisins; 6 cups of flour; 2 eggs; 1 teaspoon of soda; a little salt; flavor with vanilla. MRS. C. W. SCOTT.

DROP CAKES.

Stir 2 teaspoons of soda into 1 cup of Porto Rico molasses and beat until it foams. Mix 1 cup of granulated sugar and 1 cup of shortening together; add the molasses; 1 cup sour milk; 1½ teaspoons of cinnamon; 1 teaspoon of cloves; 2-3 cup of English currants; 4 cups or more of flour, enough for a stiff dough. Drop on buttered tins and bake. MRS. A. R. CONGDON.

DESSERTS (COLD).

CARAMEL CUSTARD.

Put 2 dessertspoons of crushed sugar in a tin pan, let it stand on the stove until it begins to brown, then stir constantly until it is a thick black syrup. Pour it into 1 quart of scalding milk; add 6 ozs. of white sugar and the yolks of 3 eggs. Beat and pour into cups. Set in a pan of hot water in the oven and bake 20 minutes. MRS L. M. H.

CARAMEL PUDDING.

One quart of milk; 3 or 4 eggs; 1 cup of sugar. Heat the milk and ½ cup of the sugar to boiling point. The remaining ½ cup of sugar put in frying pan to brown on back of stove until a light brown. Stir the caramel into the boiling milk, beat the eggs together until very light, pour slowly into the boiling milk, stirring constantly. Bake in pudding dish in pan of hot water with cover. Remove as soon as custard is set.

MRS. CORA A. SNOW.

CHARLOTTE RUSSE.

One cup of sugar; 1 cup of flour; 1 teaspoon of baking powder; 2 eggs; 1-3 cup of boiling water put in just before putting in the oven. Bake in square tin. When cold, split in two and line an oblong pudding dish, putting the top of the cake next to the dish.

FILLING: Soak 2 tablespoons of Cooper's gelatine in ½ pint of milk for 10 minutes. Put it over the fire and keep stirring until the gelatine is dissolved, then remove, and when it begins to stiffen beat thoroughly with a Dover egg beater adding ½ cup of granulated sugar and 1 pint of cream by degrees. Flavor to taste and beat until stiff. Then pour it into the mould already lined with the cake, putting the lower half of the cake on top. Set in a cold place until ready to serve, then turn on platter. JENNIE NORTHRUP.

COFFEE JELLY.

Soak a little more than ½ a box of gelatine in a cup of cold water. After 2 hours, pour on 1 cup of boiling water, in which 1 cup of sugar has been dissolved, then add 2 cups of good, fresh coffee. Blend and strain through cheese-cloth into a mould. When cold, arrange on a dish and surround with whipped cream, letting the top show.

RUTH V. SACKETT.

CREAM OF BREAD SHAPE.

Three-fourths oz. gelatine; 1½ pints milk; 2 eggs; 2 oz. sugar; little lemon juice. Method: Soak the gelatine in ½ pint of milk. Put one pint of milk into saucepan with sugar, lemon and yolks of eggs. Add soaked gelatine and cook as you would custard. Beat the whites of eggs to a stiff froth, pour into the hot custard very quickly and stir well. Put into a mould. MRS. A. B. COTTON.

ECLAIR PUDDING.

Four eggs; 1 cup of sugar; 1 cup of flour; 1 teaspoon of vanilla; also 1 of baking powder. When baked spread on top with chocolate icing. White of 1 egg; ½ cup of milk; ½ cup of sugar; 4 teaspoons of grated chocolate; boil until thick and smooth. Just before serving the pudding, split and fill with the following: One pint of milk, a little salt, yolks of 3 eggs, ½ cup of sugar, 2 teaspoons of cornstarch, flavor with vanilla or lemon. MRS. L. M. H.

FIGS WITH WHIPPED CREAM.

Steam nice figs 15 minutes, fill with tart jam and chopped walnuts, roll in sugar, and serve with whipped cream.

GINGER CREAM.

One-half box of gelatine; 1 pint of boiling milk; 3 eggs; vanilla flavoring; 1 cup of sugar; ¼ lb. preserved ginger; ½ pint whipped cream; a few macaroon crumbs. Soak gelatine in a little cold water, add boiling milk and well beaten eggs yolks and sugar, return to boiler to thicken, strain, add ginger, stirring occasionally until it begins to set. Then add well beaten whites of eggs and ½ pint of whipped cream. Turn in mould. Serve with whipped cream and sprinkle of macaroon crumbs. One-half recipe will serve six people.

MRS. C. A. MARTIN.

LEMON PUDDING.

One cup of sugar; 2 cups of boiling water; juice and rind of 1 lemon; whites of 3 eggs beaten stiff. Let the water and sugar come to a boil, then stir in 3 tablespoons of cornstarch. When cooked remove from fire and beat in the whites. Serve with cream and sugar or the following custard: One small tablespoon of cornstarch; 1 scant half cup of sugar. Stir into a pint of boiling milk and flavor with vanilla. Especially good on a hot day if served cold. MRS. H. WADE HIBBARD.

LEMON PUDDING.

One-half box gelatine dissolved in a pint of boiling water; 1 lemon, juice and rind; 1½ cups of sugar. Strain through a cloth, then stir in the stiffly beaten whites of 3 eggs and set on ice or in water until cool. Sauce: 1 pint of milk; yolks of 3 eggs; 1 teaspoon of cornstarch; 1 tablespoon of sugar. JENNIE NORTHRUP.

ORANGE PUDDING.

One quart of milk; 3 tablespoons of cornstarch; yolks of 3 eggs! a little salt; sugar to taste; grated rind of 1 orange; inside of 4 oranges, seeds removed, covered with 1 cup of white sugar. Cool cornstarch and mix just before serving. Put whites of eggs beaten to meringue with powdered sugar on top. MARIAN E. CLAPP.

ORANGE PUDDING.

Four sweet oranges, sliced small; 1 quart of milk; 1 cup of sugar; 2 teaspoons of cornstarch; yolks of 3 eggs. Heat the milk. When nearly boiling, add the cornstarch wet with a little milk, and the sugar and eggs thoroughly beaten. Boil until thick as custard. When cold pour over the sliced oranges. Make a meringue of the whites of 3 eggs and 1 small cup of sugar. Spread on pudding and put sliced oranges on top of this. MRS. L. M. H.

ORANGE PUDDING.

Slice 3 oranges and add 1 cup of sugar. Take 1 pint of milk sweetened to taste, let come to a boil, then add the yolks of 2 eggs and 2 tablespoons of cornstarch. Let cool and flavor with vanilla or the grated orange peel. Pour over the oranges and frost with the whites of the eggs and 2 tablespoons of sugar. MRS. J. R. UPDIKE.

VERY DAINTY DESSERT.

Beat the white of 1 egg stiff, take equal quantity of red raspberries, 2 tablespoons of powdered sugar, and beat all together. Serve with whipped cream on top in sherbet glasses. Serve quite cold.

MRS. COOK.

PINE-APPLE CHARLOTTE.

Soak ¼ box gelatine (Cox's) until soft in just enough cold water to cover, then pour over it 1 cup of boiling pine-apple juice, let boil

nicely, remove from fire and let stand until nearly cool. Whip 1 quart of cream stiff and add to it ½ lb. pulverized sugar, 1 teaspoon of vanilla, 1 teaspoon orange or lemon flavoring, 1 cup of solid pine-apple chopped fine. Beat this mixture into the half cooled gelatine and a pinch of salt and stir constantly until cold. Chill for a few hours before serving. This quantity serves a dozen people. MRS. O. H. WALTZ.

PRUNE PUDDING.

One-half pound of nice prunes; 1 pint of whipped cream; sugar to suit taste. Soak the prunes over night, stew slowly until very soft, having as little water as possible at the last; remove the pits, sift, sweeten to taste, set aside to cool. When ready to serve, add about 2-3 of the whipped cream and spread the rest over the top. Will serve 6 people.

MRS. CONLEE.

PRUNE WHIP.

One cup of prunes after they have been cooked, stoned, and rubbed through a colander; juice of a small lemon; ¼ cup of sugar; whites of 4 eggs well beaten. Pour into a buttered pudding pan and bake in boiling water in a moderate oven for 30 minutes. Serve cold with whipped cream, sweetened with powdered sugar and flavored with lemon.

MINNIE S. WILLIS.

TAPIOCA PUDDING.

Put 3 tablespoons of tapioca to soak over night in luke-warm water. In the morning pour on this 1 quart of milk and bring to a boil, adding a pinch of salt and 4 to 5 tablespoons of sugar and yolks of 3 eggs, which cools it when you pour it in. Let boil again, stirring until it thickens. Pour in baking dish. Beat whites of 4 eggs to a stiff froth, add 4 tablespoons of powdered sugar and spread over top. Put in oven and bake a light brown. Whites of eggs can be stirred in pudding, and not browned, if preferred, and flavored with vanilla. MRS. H. P. O'NEIL.

TAPIOCA CREAM.

Especially for Invalids.

One cup of sweet milk; 1 egg; 1 teaspoon of tapioca before soaking; 1 heaping teaspoon of sugar; pinch of salt; ¼ teaspoon of vanilla. Soak tapioca over night, or 4 hours, at least, heat milk in double boiler, add sugar, and tapioca. Slightly beat yolk of the egg, pour the hot milk

on slowly, stirring constantly, return to double boiler, and cook until thick. Beat white of the egg to stiff froth, and add lightly. Cool, and add vanilla. MARIAN E. CLAPP.

TAPIOCA CREAM.

Three tablespoons of tapioca, soaked in cold water over night. In morning add 1 quart of milk, yolks of 3 eggs, 1 teacup of sugar, a little salt, and cook in double boiler until creamy. Flavor with vanilla, add beaten whites of eggs, serve cold. MRS. JOHN SABIN.

TAPIOCA CREAM.

Two tablespoons of tapioca; 2 cups of milk; ½ cup of sugar; 1-3 cup of cold water; yolks of 2 eggs; vanilla; pinch salt. Soak tapioca in water for 1 hour. Scald milk, add tapioca and cook until clear. Add yolks beaten light with sugar, cook 5 minutes, take from fire, add salt and flavoring, pour into pudding dish, cover with meringue and brown lightly in oven. Crushed and sweetened fruit of any kind or of several kinds may be stirred in before putting on meringue.

MRS. C. A. MARTIN.

STUFFED DATES.

If the brown variety, cover with quite warm water, if the black ones, use *hot* water; let them stand about five minutes; separate, drain thoroughly, remove the pit, insert one-fourth of the meat of an English walnut, press together, and roll in granulated sugar.

MRS. H. L. CONLEE.

DESSERTS (FROZEN).

CAFE PARFAIT.

To ½ cup of very strong coffee add ½ cup of sugar and 2 beaten yolks of eggs. Cook in double boiler until thickened, strain and cool. Whip 1 pint of cream until stiff, mix gently with custard and place in mould. Cover closely, binding edge of lid with buttered cloth. Pack as for ice-cream and allow to stand three hours. Remove carefully to chilled platter, surround with whipped cream, sweetened and flavored, and garnish with candied cherries. MRS. C. A. MARTIN.

CARAMEL ICE-CREAM.

Put 4½ tablespoons of sugar in saucepan and stir over hot fire until dissolved and brown, then turn into a little hot milk and stir until smooth. Strain, add 1 pint of scalded cream, cool and freeze.

MRS. LAURA FURMAN.

CHOCOLATE ICE-CREAM.

Three pints of creamery cream; 1 pint milk; three cups of sugar; 2 eggs; ¼ lb. Baker's chocolate; ¼ oz. vanilla. Beat the yolks and whites of eggs separately. Dissolve the chocolate in the milk; mix all the ingredients together, strain through cheese-cloth into the freezer and freeze.

MRS. H. WADE HIBBBARD.

ICE-CREAM.

Four eggs for 1 quart of milk. Heat the milk to near boiling. Beat the eggs thoroughly, pour the milk on the eggs and stir well. Return to the stove for about 5 minutes, sweeten and flavor to taste. Freeze.

FLOSSIE NELSON.

ICE-CREAM.

Two tablespoons of constarch; 10 ounces of sugar; yolks of 4 eggs; 1 quart of milk. Scald until well thickened, then cool, add 1 pint of cream, stir in well beaten whites of 3 eggs. Flavor and freeze.

MRS. LAURA FURMAN.

ICE-CREAM.

Paste for "filler": ½ pint of milk or cream, 1 level teaspoon of flour, lump of butter size of walnut. Cook to smooth paste and strain while warm over ¼ lb. sugar and 2 eggs. Stir until thoroughly mixed. Add cream enough to make a quart or little more, flavor and freeze. If fruit flavors are to be used, crush and sweeten the fruit and add it to mixture when partly frozen.

MRS. C. A. MARTIN.

GRAPE SHERBET.

Mix a thick syrup and let cool. To 2 quarts, add 1 pint of grape juice and juice of 4 lemons, white of 1 egg beaten stiff. Add egg just as it begins to freeze. May flavor with pineapple, oranges, etc., always using lemons.

MRS. C. E. COURTNEY.

LEMON SHERBET.

Boil sliced yellow rind of 1 lemon in 1 quart of milk with 1 cup of sugar. Remove rind and cool, then add well beaten whites of 4 eggs and partly freeze. Squeeze juice of 4 lemons on heaped cup of sugar, strain, add to half frozen mixture and finish freezing.

MRS. LAURA FURMAN.

LEMON SHERBET.

One cup of cold water; 2 cups of sugar; juice of 2 lemons; whites of 2 eggs; 2 cups cream or part milk, part cream. Dissolve sugar in water, add lemon juice, strain and half freeze. Beat whites of eggs till stiff, stir into cream and finish freezing. Any other fruit or fruit juices may be used in place of lemon. MRS. C. A. MARTIN.

MAPLE MOUSSE.

Bring to the boiling point 1 cup of maple syrup, stir in the well beaten yolks of 4 eggs. When cold, stir in 1 pint of whipped cream. Pack in chopped ice and salt and let stand 3 or 4 hours; do not stir after putting on ice. MRS. C. M. DOYLE.

MILK ICE.

One pint of sugar; juice of 2 lemons; 1 quart of milk. Mix and let stand 1 hour (if it looks curdled, it is still all right), add any kind of crushed fruit you choose, and freeze. MRS. C. M. DOYLE.

MILK SHERBET.

Squeeze the juice from 4 lemons, thicken it with sugar, which takes 2½ cups. Stir this into a pint of milk, put a pint of milk into the freezer, and add the above. Freeze as ice-cream.

MARIAN E. CLAPP.

ORANGE ICE.

Two tablespoons gelatine; 2 cups of boiling water4 cups of cold water; 1 quart of sugar; juice of 4 lemons and 8 oranges. Soak gelatine in two cups of cold water, add boiling water, then sugar and juice, strain, and freeze. MRS. H. WADE HIBBARD.

PEACH FRAPPE.

One quart of sugar; 1 quart of boiling water poured over 6 well beaten eggs. Cool. Add 1 quart of crushed fruit; 1 quart of whipped cream. Freeze as for ice-cream. Any of the small summer fruits, such as strawberries or raspberries, are very nice for the above.

HELEN HILL.

TOMATO SORBET.

Cook enough tomatoes to make a pint. Add 1 cup of water; 1 tablespoon of lemon juice in which has been soaked 1 teaspoon of powdered mint leaves; 2 tablespoons of sugar. Then boil slowly for ten minutes, strain, stir in 1 teaspoon of minced candied lemon peel; 1 teaspoon of minced candied ginger. Just before freezing add the beaten whites of 2 eggs. Freeze until of a mush-like consistency.

RUTH V. SACKETT.

HOT DESSERT.

BERRY PUDDING.

Mix ½ tablespoonful of baking powder with ½ cup of flour and a pinch of salt. Put into this a good sized tablespoonful of butter, ¼ cup of sweet milk. Spread this mixture on the bottom of a baking dish, cover with a layer of berries and steam for ½ hour.

MRS. HATTIE CARPENTER.

BLACK PUDDING.

One cup of molasses; 1 egg; 1 teaspoon of soda dissolved in 2-3 cup of boiling water; 1 teaspoon of ginger; 1½ cups of flour; steam in 3 pint dish 1½ hours without removing cover. Sauce: One-quarter cup of butter, 1 cup of sugar stirred to a cream, 2 eggs, 1 teaspoon of vanilla; beat until smooth.

MRS. E. C. BUCK.

BLACK PUDDING.

One cup of molasses; 1 cup of raisins; 3 cups of flour; 1 cup of warm water; 2 tablespoons of melted butter; 1 tablespoon of saleratus; pinch of salt; ½ teaspoon of cloves; 1 teaspoon of cinnamon. Steam 2 hours. Eat with sauce, or whipped cream is better flavored with vanilla.

MRS. OSTRANDER.

BROWN BETTY PUDDING.

Two cups of chopped apples; 1½ cups of bread crumbs; ½ cup of sugar; 3 beaten eggs, or 2 tablespoons of milk or water; ½ teaspoon of cinnamon; ½ teaspoon of cloves or mace; a little salt. Steam 3 hours.

JENNIE NORTHRUP.

CARROT PUDDING.

Two cups of grated carrots; 2 cups of grated potatoes (both raw); no other moisture; 1 cup of currants; 1 cup of raisins; ½ cup of citron; 1 teaspoon of nutmeg; 1 teaspoon of cloves; also of cinnamon; 1 cup of butter; 2 cups of flour; 1 cup of sugar; large pinch of salt; 2 teaspoons of baking powder. Steam 3 hours. Serve with sauce. This pudding is like the English plum pudding. MRS. A. A. STANLEY.

CHERRY PUDDING.

Two eggs, well beaten; 1 cup of sweet milk; 2 teaspoons of baking powder; a pinch of salt; sifted flour to make a stiff batter. Stir in last as many cherries as can be stirred in. Boil or steam 1 hour. Sauce: Butter and sugar creamed. MRS. H. P. O'NEIL.

COTTAGE PUDDING.

One-half cup of sugar; 2 eggs; 1 cup of milk; 2 cups of sifted flour; 2 teaspoons of baking powder, sifted in the flour; lastly add 2 tablespoons of melted butter. MRS. R. C. CARPENTER.

COTTAGE PUDDING.

One pint of flour; 1 cup of sugar; 1 cup of sweet milk; 1 egg; 2 tablespoons of melted butter; 1 teaspoon of soda; 2 teaspoons of cream tartar. Blend butter and sugar, then add egg and other ingredients.

ALICE M. STEVENS.

CRANBERRY ROLL.

Stew a quart of cranberries in just water enough to keep them from burning. Make very sweet, strain and cool. Make a paste, and when the cranberry is cold, spread it on the paste about an inch thick. Roll it in close in a flannel cloth and boil 2 hours. Serve with sweet cauce.

MISS WILLSON.

DATE PUDDING.

One-half cup of sour milk; ½ cup of molasses or sugar; ½ teaspoon of soda; spices to taste; ½ lb. dates with stones removed. Stir quite thick with graham flour and steam 2 hours. Serve with whipped cream, or hard or soft sauce. JENNIE NORTHRUP.

FIG PUDDING.

One cup of grated bread crumbs; 2 tablespoons of melted butter; ½ cup of sugar; 3 eggs; ½ lb. figs chopped very fine. Steam 2½ hours. Serve with liquid sauce. MARION E. CLAPP.

FRUIT PUDDING.

One cup of molasses; 1 cup of sour milk; 2-3 cup of melted butter; 1 teaspoon of salt; 1 teaspoon of soda; ½ teaspoon of cloves; ½ teaspoon of cinnamon; 1 lb. raisins; 1 lb. currants; ½ lb. citron. Make a stiff batter and steam 4 hours.

SAUCE FOR FRUIT PUDDING.—One cup of sugar; ½ cup of butter stirred to a cream, with an egg beaten very light stirred into same; ½ cup of boiling water. Set in top of tea-kettle, and cook until it foams up well, stirring often. MRS. CHAS. H. WILLIAMS.

GINGER PUDDING.

One egg; 1 cup of molasses; ½ cup of butter; ½ cup of fruit: ½ cup of hot water; 1 teaspoon of soda; 1 tablespoon of ginger. Stir stiff and steam 1 hour.

SAUCE—One egg; 1 cup of sugar; 1-3 cup of butter; 1 tablespoon flour; 1½ tablespoons of lemon juice. Pour in boiling water and make like thin starch. Can use vinegar in place of lemon.

MRS. H. P. O'NEIL.

GINGER BREAD PUDDING.

One and a half cups of molasses; ½ cup of melted butter; ½ cup of boiling water; 1½ cups of flour; 2 teaspoons of ginger; 1 teaspoon of cinnamon; 1 teaspoon of soda, dissolved in hot water. Stir molasses, butter and water together, add cinnamon, ginger and flour last. Sauce: Four heaping tablespoons of sugar; 2 heaping tablespoons of butter; 1 heaping tablespoon of cornstarch. Mix all together and pour over this 1½ to 2 cups of boiling water and cook until clear. Just before serving add grated rind and juice of 1 lemon. NATTA BROWN.

GRAHAM PUDDING.

One-half cup of molasses; 1 cup of sweet milk; 2 cups of graham flour; ½ teaspoon of soda, dissolved in hot water. Steam 2 hours. Sauce: One small cup of sugar; 1 heaping tablespoon of flour; butter size of large egg; ½ nutmeg; 1 pint of boiling water. Stir until smooth. Add 1 teaspoon of sharp vinegar.

MRS. LYDIA HEMINGWAY.

GRAHAM PUDDING.

One cup of sweet milk; 1 cup of raisins; 2 cups of graham flour; 1 egg; pinch salt; 1 cup of molasses; 1 teaspoon of soda; 1 teaspoon cinnamon; 1 nutmeg. Steam continuously 2 hours.

MRS. W. H. BRYAN.

GRAHAM PUDDING.

One cup of molasses; ½ cup of sugar; 1 cup of sweet milk; 1 egg; ½ teaspoon of salt; 1 teaspoon of soda, dissolved in a little warm water; piece of butter, size of an egg; 1½ cups of graham flour; 1 cup of raisins. Steam 3 hours. MRS. MCWHORTER.

GRAHAM PUDDING.

Two and a half cups of graham flour; 1 cup of molasses; 1 cup sweet milk; 1 cup of raisins; 2 teaspoons of soda; a little salt. Steam 2 hours. Hard or soft sauce. Serve warm. Hard Sauce: One-half cup of butter, 1 cup of sugar. Stir butter and sugar to a cream, add the white of an egg beaten to a stiff froth, flavor with vanilla, grate a little nutmeg over the top. Soft Sauce: Same as hard, only whole egg is used, add boiling water until it is the right consistency.

JENNIE NORTHRUP.

BAKED INDIAN PUDDING.

Scald 1 quart of milk. Stir into a little cold milk 1 teacup of Indian meal and add to the boiling milk stirring until it thickens, but no longer as it will not bake well. When nearly cold, add a pinch of salt and 1 pint of cold milk. Sweeten with half sugar and half molasses (about 2-3 cup). Flavor with a little nutmeg and ginger. Bake 3 hours.

MRS. O. A. PEABODY.

INDIAN PUDDING.

Scald a quart of milk and pour over ¾ cup of corn-meal. Stir together and let stand to cool; then add 2 eggs; butter size of an egg; salt and sugar to taste. Do not put in raisins until it begins to thicken. Bake 2 hours, stirring occasionally at first, so it will not custard on top.

JENNIE NORTHRUP.

LEMON PUDDING.

One pint bread crumbs; 1 quart of milk; 1 large lemon, grated; 3 eggs. Save whites for meringue. MISS WILLSON.

PIE-PLANT CHARLOTTE.

Cut the pie-plant into small pieces. Cover the bottom of a pudding dish with a layer of pie-plant and sugar, then a layer of bread crumbs and bits of butter, or thin slices of bread, nicely buttered, and continue until the dish is full. Bake. MISS WILLSON.

BAKED PLUM PUDDING.

Soak stale bread crumbs in hot water in the proportion of 1 cup of crumbs to 1 pint of milk. For *each* cup of crumbs and pint of milk, add 1 teaspoon of butter; ¼ cup of molasses; 1 teaspoon of salt; 1 saltspoon of cloves and cinnamon, mix. When cool, add in the same proportion 3 eggs, well beaten; 1 cup of canned peaches drained from syrup and chopped; 2 cups of currants and stoned raisins mixed. Bake in an earthen pudding-dish 3 hours in a slow oven. Place a tin cover over the top of the dish. Sauce: One small cup of sugar; 1-3 cup of butter; 1 heaping teaspoon of flour; 1 egg. Mix all smooth and then add ½ pint of boiling water; ½ tumbler melted currant jelly.

EVA ELLIOTT.

PLUM PUDDING.

Two lbs. bread crumbs; 1¾ lbs. currants; 1½ lbs. raisins; 1 lb. sugar; 1 lb. suet; ¼ lb. lemon peel; 1 lb. flour; 2 teaspoons of baking powder; 1 teaspoon of mixed spice; 2 eggs; 2 lemons. Method: Mix all together, moisten with milk, allow mixture to stand all night, then boil 6 hours. MRS. A. B. COTTON.

POOR MAN'S PUDDING.

MRS. JOHN SABIN.

One cup of molasses; 1 cup of sweet milk; ¾ cup of butter; 4 cups of flour; 1 cup of raisins; 1 teaspoon of soda. Boil 3 hours in steamer.

PRUNE PUDDING.

One-half lb. prunes boiled well done, drained, stoned, and chopped fine; whites of 5 eggs beaten light; a pinch of salt; 1 cup of sugar. Stir all in a pudding dish, set the dish in a pan with a little boiling water in it, cover and bake 20 minutes, uncover and brown. Serve with whipped cream sweetened and flavored with vanilla.

MRS. A. R. CONGDON.

PRUNE WHIP.

One-half pound prunes, cooked tender. Sweeten, take out pits, and chop fine. Whites of 3 eggs beaten stiff. Add sugar to taste, stir whites of eggs into prunes, and put same into greased pie-tin. Bake from 10 to 20 minutes, or until brown. Serve with whipped cream or a boiled custard, made of the yolks of the eggs and milk.

MRS. W. H. BRYAN.

PRUNE WHIP.

Twenty-three prunes cooked, stoned, and mashed. Then add 1 cup of sugar; whites of 4 eggs beaten to a stiff froth. Beat all together. Bake 20 minutes. To be eaten plain or with cream.

MRS. A. A. STANLEY.

FOR DESSERT—A SAILOR'S DUFF.

One-half cup of melter butter; 1 cup of cold water; 2 eggs; 2½ cups of flour; 4 teaspoons of baking powder; 1 cup of seeded raisins, or any kind of fruit. Dredge fruit with part of the flour, put in pail with cover, place in kettle of hot water and let boil 1½ hours. Sauce: Mix 1 cup of sugar with ½ cup of butter, stir 1 teaspoon of flour in a little cold water, add to this mixture 1 cup of boiling water, let boil until it thickens, then flavor to taste. MRS. MARY A. TURNER.

SUET PUDDING.

Three cups of flour; 1 cup of molasses; 1 cup of suet; 1 cup of milk; 1 cup of stoned raisins; 1 cup of citron cut small or chopped; 1 cup of currants; 1 teaspoon cinnamon; ½ teaspoon of cloves; ½ teaspoon nutmeg; ¼ teaspoon of mace; ½ teaspoon of soda. Mix molasses and soda well together, add the milk and suet, then flour and spices last. Steam or boil at least 4 hours. Sauce: One cup of sugar; ½ cup of butter; 1 egg. Do not boil, but let the whole cream by putting it in a farina kettle and heating it gradually. JENNIE NORTHRUP.

STEAMED BREAD PUDDING.

One cup of molasses; 1 cup of raisins; 1 cup of hot water; 1 cup of raisins; 1 cup of flour; 2 cups of fine bread crumbs; 1 teaspoon of soda; 1 tablespoon of butter; 1 egg; spices to taste. Steam for 2 hours, then dry in the oven ½ hour. Serve with any kind of sauce.

MRS. M. L. VAN DE BOGART.

SUET PUDDING.

One-half cup of molasses; ½ cup of sweet milk; 1 1-3 cups of graham flour; salt; 1 egg; ¾ cup of chopped suet; 1 small teaspoon each of soda, cinnamon, cloves. Add nutmeg and raisins. Steam about 1½ hours. C. E. MOORE.

SUET PUDDING.

One cup of suet; 2½ cups of flour; 1 cup of raisins; 1 cup of currants; 1 small cup of molasses; spice to taste; 1 dessertspoonful of baking powder. Bake in good oven about ¾ hour. MRS. MCWHORTER.

TAPIOCA PUDDING.

One cup of tapioca soaked over night; 1 cup of sugar; yolks of 2 eggs; whites for frosting top; a little salt; 1 quart of milk.

MRS. G. M. PASHLEY.

EGGS.

EGG SANDWICHES.

Rub the hardboiled yolks of eggs through a sieve, season with salt, pepper, mustard and lemon juice and mix to a paste with cream. Spread between thin slices of buttered bread. For varied results add grated cheese, nuts or ham to the paste. JESSIE M. JOHNSON.

FRENCH OMELET.

One qt. of milk; 1 pint of bread crumbs; 5 eggs; 1 tablespoon of flour; 1 onion chopped fine; chopped parsley. Season with pepper and salt. Have butter melted in a spider. When omelet is brown, turn it over. Double when served. MISS WILLSON.

ITALIAN EGGS.

Boil eggs hard, cut in half (lengthwise), put on cream sauce, season, add grated cheese and brown in oven. MARION E. CLAPP.

OMELET.

Three eggs, 1 cup of milk; salt; 3 teaspoons of flour. Put yolks of eggs, flour and milk together, then add whites, well beaten, on top. Put in hot buttered frying pan and let stand on top of stove until it sets, then brown in oven. C. E. MOORE.

FISH, AND SHELL FISH.

DEVILED CLAMS.

Twenty-five clams; 4 hard boiled eggs; ½ cup of bread crumbs moistened with a little milk; 4 tablespoons of melted butter; season to taste. Add a little prepared mustard, 1 small onion chopped fine. Put mixture in clam shells and sprinkle bread crumbs over them. Bake in hot oven 25 or 30 minutes. Have mixture quite wet.

MRS. E. J. CURTIS.

COD-FISH BALLS.

Pick the fish fine and freshen. Boil potatoes and mash them. Mix fish and potatoes together while hot, taking 2-3 potatoes and 1-3 fish. Put in plenty of butter, make into balls, and fry in hot lard.

MRS. H. P. O'NEIL.

FISH PUFF.

One-half cup of cod-fish; 1 cup of potatoes. Boil together, mash, and season with butter and pepper. Add 2 beaten eggs. When cold fry as an omelet. MISS WILLSON.

FISH TIMBALES.

Cook together for 10 minutes ½ cup of stale bread and 1 cup of cream, add 2 tablespoons of soft butter, 1 teaspoon of salt, a little pepper, 2 beaten yolks. Cook slightly, and mix with 1½ cups cooked fish, add stiffly beaten whites, fill buttered timbales molds and steam ½ hour. Serve with Hollandaise sauce. MRS. C. A. MARTIN.

OYSTERS, SCALLOPED.

One quart oysters; 1 pint of soft bread crumbs; ¼ cup oyster liquor or cream; ¼ cup of butter; salt and pepper to taste. Drain oysters, wash through 2 waters, drain again. Put oyster liquor over fire

and remove scum when it reaches boiling point. Melt butter and rub into bread crumbs. Put thin layer crumbs in dish, then large layer oysters, sprinkle with salt and pepper and so on. Add liquor or cream and bake in hot oven 20 minutes. To be perfect, there should be only 2 layers oysters. MRS. C. A. MARTIN.

CREAM OF SALMON.

For 1 can of salmon rub 1 tablespoon of flour and one of butter together in frying-pan; when melted add 1½ cups of milk, then salmon. When done squeeze in juice of 1 lemon and pour the whole over toasted bread. MRS. H. T. H.

SALMON (RECHAUFFE).

One cup of cold boiled spaghetti, cut small; 1 cup drawn butter; 1 egg beaten light; 2 cups of cold cooked salmon "picked up" with fork; 1 tablespoon capers. Heat butter, mix spaghetti and fish, season, add capers and stir lightly into sauce, breaking fish as little as possible. When mixture bubbles all over, fold in eggs with long, even strokes and serve. MRS. C. A. MARTIN.

SALMON CROQUETTES.

One can salmon, 1 egg well beaten, ½ cup of bread crumbs, salt, dash of cayenne pepper, juice of ½ lemon. Drain off liquor and mince the fish; melt and work in 1 tablespoon of butter; moisten with some of the liquor; add crumbs, flour the parts into rolls, stand in a cool place for 1 hour, fry in hot lard. MRS. JOHN SABIN.

SALMON AU GRATIN.

Bone and flake a can of salmon. Make a gravy of flour and water and a little butter. When of the consistency of syrup, stir in the salmon with a half a cup of grated cheese and a pinch of salt. Serve hot.

MRS. H. J. WEBBER.

ESCALLOPED SALMON.

Pick fine 1 can of salmon, add grated onion and salt and pepper to taste. Boil 1 pint of milk, mix 2 tablespoons of flour, butter size of an egg, add to the hot milk and let all thicken. Add 2 well beaten eggs and salmon to the milk, putting fine bread crumbs on top. Bake in quick oven, the salmon may be added in layers.

JENNIE NORTHRUP.

SALMON LOAF.

Melt 2 tablespoons of butter in a sauce-pan; add 2 eggs well beaten, 2-3 of a cup of cracker crumbs, salt and pepper to taste, and all fish from 1 can of salmon, and add to above mixture. Work until very fine, put in greased baking powder can, cover and steam 1 hour. Remove from can while hot and set on ice. Serve sliced on platter, garnished with hard boiled eggs, parsley and quarters of lemon.

MRS. JOHN SABIN.

BAKED SARDINES.

Toast crustless slices of bread, and butter them. Place drained sardines on granite plate and squeeze over them a few drops of lemon juice. Sprinkle with fine cracker crumbs. Set in oven and bake 10 minutes. Place on toast and serve with tomato sauce. Tomato Sauce: One can tomatoes, strained; 1 teaspoon of butter; 2 teaspoons of flour; ½ teaspoon of onion juice; 1 teaspoon of sugar; salt and pepper to taste.

LAURA MCKAY.

SARDINES CANAPES.

Remove skin and bones from sardines and mash to a paste. Season with lemon juice. Spread on round of entire wheat bread. Lay a ring of the white of a hard boiled egg in the center, and fill the space with minced olives. Surround the ring with sifted yolk of egg.

LAURA MCKAY.

SHAD, STUFFED.

Fill fish with forcemeat of well seasoned bread crumbs in which have been chopped ½ dozen large, fresh mushrooms or ½ can of champignons. Sew fish up, dredge with salted flour and lay in dripper on very thin slices of salt pork. Cover with more pork as thin as writing paper. Add small cup of hot water, cover, cook 12 minutes to the lb., basting frequently with butter and water to which has been added juice of lemon. Garnish with crisp pork and make sauce by straining liquor and thickening with brown flour. MRS. C. A. MARTIN.

MEATS.

CALVES' LIVER EN CASSEROLE.

The liver should be left whole and either larded or covered with slices of bacon or salt pork, as preferred. Place in casserole on layer of

chopped or diced vegetables, surround with same, and add seasoning and cup of stock or hot water. Cover and cook in moderate oven about 1 hour. Vegetables, 1 cup of celery, ¼ cup each turnips, carrots, onions and a little parsley. Potato balls may be added last half hour if desired.

MRS. C. A. MARTIN.

BEEF LOAF.

Use round steak; for every pound, use ¼ pound of salt pork. Put all this through the meat grinder, add ½ cup of bread crumbs, 1-3 cup of water, 1 egg, ½ teaspoon of salt and a little pepper. Form in a loaf in a pan and lay thin strips of salt pork over the top. Bake in a quick oven, allowing about 20 minutes to a pound.

MRS. H. WADE HIBBARD.

BEEF LOAF.

One lb. chopped lean beef; ¼ lb. fat pork (fresh preferred); 1 beaten egg; ½ cup of fine crumbs. Season with salt and pepper, mix into loaf. Bake 1 hour.

MRS. M. A. GRANT.

BEEF LOAF.

Three lbs. beef run through a chopper; ¼ lb. of salt pork; 1 cup of cracker crumbs; 3 eggs, well beaten; 2 teaspoons of salt; 1 teaspoon of pepper; sage to taste. Make in loaf, and bake 2½ hours. Put a little water in pan and baste often.

C. E. MOORE.

BEEF TONGUE A LA JARDINIERE OR EN CASSEROLE.

Boil a fresh beef's tongue 1 hour. Skin, trim and lay in roaster or casserole upon a layer of vegetables cut into dice—carrots, turnips, celery and potatoes, peas, beans, button onions, small round tomatoes. Pour over some of liquor in which tongue was boiled, cover, cook slowly for 2 hours. Remove tongue to platter and arrange vegetables in sorted heaps about it and keep hot while gravy is being thickened with browned flour. Pour some gravy over all and send rest to table in sauce boat.

MRS. C. A. MARTIN.

PRESSED BEEF.

Five lbs. of beef, boiled until tender; pass through food-chopper while warm, then add the liquor, and season to taste. Put in tin and press. Yolk of 1 egg and 2 tablespoons of milk beaten together and spread over top. Bake 10 minutes in hot oven. On removing from same, cover with cloth to hold steam.

MRS. C. W. SCOTT.

BEEF STEW.

Cut round steak into mouthfuls, pour boiling water on and cook until tender. Season with salt and pepper and thicken the gravy with flour. JENNIE NORTHRUP.

MOCK RABBIT (A GERMAN SUPPER DISH).

Mix 1 lb. of raw chopped beef, and as much lean veal, also chopped, with 4 eggs, 1 cup of bread crumbs, a little salt, pepper, nutmeg, parsley, thyme, and a teaspoonful of onion juice. Beat all well, and shape on a dish into an oval loaf. Cover with egg and bread crumbs; put in a pan lined with sliced bacon, and cover with a layer of bacon. Bake about 40 minutes. Serve hot or cold in slices. MRS. H. J. WEBBER.

SAUSAGE SEASONING.

Three ounces of salt, 2 ounces of pepper, ¼ ounce saltpetre, 1 tablespoon of sage, to 10 lbs. of meat. Mix all together before grinding. MRS. J. R. UPDIKE.

SAUSAGE LOAF—FOR COLD MEAT.

Three pounds of sausage; ½ pound of London crackers. Roll and mix thoroughly with the sausage. Rub outside of loaf with batter of egg and crackers. Bake 1½ hours in a moderately hot oven. Use no water. HARRIET HOLLISTER.

VEAL LOAF.

Two lbs. chopped veal; ¼ lb. chopped salt pork; 1 cup cracker crumbs; 2 eggs; 2 teaspoons each of pepper and salt. Mix well, press in tin, steam or bake 2 hours. Serve cold. MRS. F. J. WOODRUFF.

VEAL LOAF.

Pass through a chopper 3 pounds of veal with 2 strips of salt pork. Roll fine 6 large crackers; beat, without separating, 2 eggs. Put in a dish and add 1 teaspoon of suet, 1 teaspoon of pepper, 2 tablespoons of milk, 1 grated nutmeg. Mix the ingredients thoroughly, form into a loaf and bake 2 hours in a moderate oven. RUTH V. SACKETT.

SPICED VEAL OR BEEF.

Three lbs. veal chopped fine, 1 scant tablespoon of pepper, 1 scant tablespoon of salt, 2 scant tablespoons of butter, 2 eggs, 10 crackers, 4 tablespoons of cream or milk, a little hot water; bake slowly 2 hours, basting occasionally with milk. JENNIE NORTHRUP.

CURRIED VEAL.

Cut cold veal into small pieces. Fry 2 small onions in ½ cup of butter until brown, remove onions, add meat and 1 teaspoon of curry powder and cover with boiling water. Let cook slowly 15 minutes. Thicken slightly with flour. Turn on platter and serve with a border of cooked rice. Cold beef can be prepared the same way.

MRS. MCKAY.

VEAL POT-PIE.

Take a piece of veal, either the hind knuckle or brisket end of the breast, and boil until tender. Take out part of the liquor that the meat is cooked in, leaving enough in the kettle with the meat so it will not boil dry in half an hour. Take 1 quart of flour, 4 even teaspoons of baking powder; half a teaspoon of salt, 1 tablespoon of shortening. Mix the flour, salt and baking powder thoroughly, rub in the shortening, then add milk until it is just as thin as you can have it and roll. Cut in oblong pieces and place over the meat, being careful not to let it come in contact with the liquor, cover tight and let steam 20 minutes. Serve when done.

JENNIE NORTHRUP.

DUMPLINGS (GOOD.)

One cup of flour; 1 teaspoon of baking powder; 2 heaping teaspoons of corn-starch; one-quarter teaspoon of salt. Add enough sweet milk to make a stiff dough. Drop by the spoonsful, and boil 15 or 20 minutes. This quantity will serve four people. They are just as light when cold as biscuit.

MRS. K. D. CLAPP.

MEATS (LEFT-OVER).

Use any kind of cooked meat, freed from skin, bone or any uneatable part. Cover with boiling water, add 1 or 2 onions, or stalks of celery, or slices of turnip or carrots. Simmer until meat is nearly tender. Then add as many raw potatoes, cut small, as you have meat, and cook 20 minutes longer. Thicken the liquid with flour wet in cold water, add salt and pepper to taste, and serve with or without dumplings.

MRS. S. J.

CROQUETTES.

To use "left-over" bits of meat.

To 2 cups of chopped meat, seasoned with salt and pepper, and a little onion if desired, add 1 cup of white sauce, then add enough bread

crumbs, or shredded wheat crumbs, to thicken so it can be shaped into croquettes. Roll in egg and crumbs and fry in deep fat until a golden brown. These are especially good with tomato sauce poured over them.

MRS. J. L. STONE.

COLD HAM LEFT OVER.

An appetizing dish for supper can be made by cutting off all the bits of ham from a ham-bone and grinding them in the meat grinder. Then put the ground ham into an equal quantity of white sauce. Pile the center of the dish with hard boiled eggs cut in two, and pour the ham mixture around. MRS. H. WADE HIBBARD.

BAKED HASH.

Mix 1 pint of cold chopped beef, either roast or corned, and half a pint chopped cold potato; add about 1 cupful of gravy, 1 teaspoon of butter, salt and pepper to taste. Bake about an hour in a rather slow oven. MRS. H. L. CONLEE.

FRENCH HASH.

Chop any kind of cold meat, though beef is preferable. Moisten with a little stock and season. Form into patties. Put mashed potato about 1 inch deep on top. Put in oven to brown. When done, break an egg on and let it cook soft. Serve immediately.

MRS. C. E. COURTNEY.

SPICED HASH.

Chop fine 1 pint of any kind of cold meat, add 1 quart of mashed potato, 2 eggs, mix all together thoroughly, season with salt, pepper and cinnamon, pack in a dish, make quite moist by pouring milk over it, bake brown. ROENA L. SHEPARD.

UNIVERSITY HASH.

One teacup of chopped meat, 1 teacup of cooked rice, 1 coffee cup of sweet milk, 1 tablespoon of butter, salt and pepper to taste. Stir and cook 15 minutes on top of stove, then add 1 egg, after which put in oven and bake from one-half to one hour. Try like custard to tell when done. NETTA BROWN.

MEAT BALLS.

To every pint of finely minced cold meat allow half a pint of bread crumbs. Season the meat with pepper and salt and a little Worcester-

shire sauce and a few drops of onion juice. Mix all together with 1 egg and 1 even tablespoon of melted butter. Mould in round cakes. Brown on both sides in a spider. HELENA E. HILL.

MEAT PIE.

Use left-over pieces of meat and gravy as follows: Cook half an hour, or until tender, 2 or 3 onions, 2 potatoes, half a cup of rice (or other vegetables) till nearly dry. Add meat and gravy, cover with biscuit crust and bake. Improved if a little gravy is saved to serve with it. MRS. L. C. P.

Stew any kind of cooked meat slowly until tender, thicken and season the liquor to taste, add onions, tomatoes, mushrooms or any flavor preferred. Put into a deep baking dish and cover with mashed potato or with biscuit crust. Make an incision for steam to escape and bake until crust is done. MRS. S. J.

MEAT SOUFFLE.

One cup of cold meat chopped fine; 1 cup of cream sauce; 2 eggs; onion juice. Put meat in hot cream sauce and boil 1 minute; add beaten yolks of 2 eggs, onion juice, pepper and salt; heat and take from fire at once; let cool. Add whites of 2 eggs beaten very stiff. Cook 20 minutes in very hot oven. MRS. M. A. GRANT.

SCALLOPED MEAT.

Put in a baking dish, layers of cold cooked meat, sliced or diced (stewed first until tender). Moisten with gravy or sauce and alternate with cold rice, macaroni, oysters or the stuffing of meat. Cover with buttered cracker crumbs and bake about 20 minutes. MRS. S. J.

SCALLOPED MEAT ("LEFT-OVERS").

Chop meat very fine; put a layer of meat in baking dish; layer of cold boiled potatoes chopped fine. When all is used, put a layer of cracker crumbs on top, dot with butter, fill with milk and bake. Season with onion if desired. MRS. LYDIA HEMINGWAY.

TOMATO MEAT BALLS.

To every pint of finely minced meat (left-over of any meat will do), add 1 pint of finely crushed bread or cracker crumbs; 3 ripe or half a can of tomatoes; 1 onion minced (good size). Season with salt and pepper to taste. Mix in small balls and dip in egg; then in bread crumbs. Fry in butter or deep fat. HELENA E. HILL.

TO USE COLD MEAT.

One cup of meat chopped fine; half a cup of boiled rice; half a cup of milk; butter, pepper and salt to taste; place in dish, cover the top with powdered crackers; place small lumps of butter over crackers and bake 1 hour in moderate oven. MRS. JOHN SABIN.

POULTRY

CREAMED CHICKEN.

Take cold chicken or left-over; remove all skin and sinew. Add a little stock or water to moisten, and season with salt, pepper and butter. Let simmer for a time, then thicken with cornstarch or flour. Cut pieces of bread round with biscuit cutter, toast, dip in hot butter, lay on platter and pour chicken over the top. This is delicious.

MRS. C. E. COURTNEY.

CRUST FOR CHICKEN PIE.

One quart of sifted flour; sift 1 teaspoon of salt, 4 teaspoons of baking powder with flour. Then rub half a cup of butter or lard through flour; use milk to make a soft dough, and then drop in dish for baking.

MRS. G. R. HARVEY.

CHICKEN EN CASSEROLE.

Clean and bind as for roasting a tender chicken; put into casserole 2 tablespoons of butter, a tablespoon of onion juice, minced parsley, bay-leaf. Set in oven till hot, lay in chicken, pour on pint of consomme, cover, cook three-quarters of an hour or more, according to size. Add 20 potato balls fried light brown, 12 mushrooms or half a can champignons. Leave three-quarters of an hour longer, remove chicken and potatoes to platter, thicken gravy with brown roux in frying-pan. Pour part over chicken and serve, sending rest of gravy in sauce-boat.

MRS. C. A. MARTIN.

PIES AND PASTRY

BANANA PIE.

One and a half cups of milk, a little salt, and beaten yolks of 2 eggs, mix. Into half a cup of sugar stir 1 tablespoon cornstarch, and add to the milk when hot. After it thickens remove from fire and add 1 tea-

spoon of vanilla. Have ready a baked crust on which is sliced 2 bananas, over which pour the custard. Beat the whites of the eggs, add 1 tablespoon of sugar, put on pie, and brown in the oven.

MRS. E. C. BUCK.

CURRANT PIE.

One cup mashed ripe currants; 1 cup of sugar; 2 tablespoons water; 2 tablespoon of flour, beaten with the yolks of 2 eggs. Bake with under crust, frost the top with the beaten whites of the eggs and 2 tablespoons of powdered sugar, and brown in the oven.

MRS. MARTHA BOVIER.

LEMON PIE (FOR ONE PIE.)

Two lemons; 2 cups of white sugar; 1 cup of milk; yolks of 6 eggs; 2 tablespoons of cornstarch; slice lemons fine, and stir in with sugar; dissolve the cornstarch in the milk, add the yolks, stir all together. Line a deep tin with pie-crust, put in the mixture and bake. Beat the whites to a stiff froth with 8 tablespoons of sifted white sugar, and spread over the top, and put in the oven to dry. MRS. H. AMANDA WILCOX.

CRUST FOR ONE PIE.

Five tablespoons of flour; 1 heaping tablespoon of lard. A little salt. Makes crust for 1 pie. MRS. LYDIA HEMINGWAY.

RAISIN PIE.

Boil 1 pound seeded raisins until soft in a little water, add the juice of 1 lemon, 1 cup sugar and 1 tablespoon flour, mixed together. Bake in two crusts. This will fill two small pies.

MRS. H. L. CONLEE.

CHOCOLATE PIE.

Put 1 pint of milk on stove, beat the yolks of 2 eggs and stir in milk, add a little salt, 1 square of chocolate allowed to dissolve in milk. Mix half a cup of sugar and 1 heaping tablespoon of cornstarch together, stir in when milk is hot. Flavor with vanilla, and put in a baked crust. Beat whites of eggs to a stiff froth and add 2 tablespoons of sugar. Flavor with vanilla, spread on pie and brown in oven.

MRS. E. C. BUCK.

One cup of sugar; 2 large tablespoonfuls of flour; 3 tablespoonfuls of chocolate. Stir together dry, then stir it into 1½ cups of boiling water, boil for a few minutes, stirring all the time, then pour into baked crust and ice. MRS. HATTIE CARPENTER.

Four tablespoons of grated chocolate; 1 pint of boiling water; yolks 2 eggs; 6 tablespoons of sugar; 2 tablespoons of cornstarch. Mix, stir and cook until thick, season with vanilla. Put on baked crust, and use whites of eggs for meringue. MRS. GEO. A. DURLING.

CORNSTARCH PIE.

Make a rich crust and bake in plate. Scald 1 pint of milk, add 2 tablespoons of cornstarch, 1 egg well beaten, a little salt; sugar to taste. When cooked add flavoring, either lemon or vanilla. Put in crust, make a frosting with whites of 2 eggs (1 will do), and 2 or 3 tablespoons of sugar. Spread over, eat cold. JENNIE NORTHRUP.

CREAM PIE.

Heat 1 pint of milk to the boiling point; add 2 tablespoons of cornstarch, half a cup of sugar, 2 eggs, flavor with vanilla. Bake an under crust first, then pour in the above. Use the 2 whites of eggs for frosting; set in oven for few minutes. MRS. LAURA FURMAN.

BOSTON CREAM PIE.

Put on a pint of milk to boil. Break 2 eggs in a dish, add 1 cup of sugar and half a cup of flour previously mixed. After beating well stir into milk just as it begins to boil, add small piece of butter, and stir one way until it thickens. When a little cool flavor to taste. Fill pastry shell. MRS. H. P. O'NEILL.

DEDHAM CREAM PIE.

One quart of milk; yolks of 3 eggs; 1 cup of sugar; 1 large lemon, pulp and rind grated. Boil as for custard, bake crust and fill with custard, using whites of eggs for frosting. This makes 2 pies and is delicious. MISS WILLSON.

SPONGE CREAM PIE.

Two eggs; half a cup of sugar; 4 teaspoons of melted butter; vanilla or lemon; 1 cup of flour. Beat eggs and sugar to a cream. Put milk, melted butter and flavoring into a cup. Mix them and add to creamed eggs and sugar, stirring but slightly. Add flour and fold in. Bake in two pie tins. MISS WILLSON.

ELDERBERRIES FOR PIES.

Four quarts of berries; half a pint of vinegar; half a pint of molasses; 2 lbs. sugar; 1 lemon; cinnamon and cloves.

MRS. M. A. GRANT.

FILLING FOR GREEN TOMATO PIE.

One quart green tomatoes, chopped; 1 quart apples, chopped; 2 cups of brown sugar; half a cup of vinegar; 1 cup of molasses; 1 cup of raisins; 1 teaspoon each of cloves, cinnamon and nutmeg; half a teaspoon of salt; butter size of an egg; boil slowly for 1 hour.

MRS. W. H. BRYAN.

LEMON PIE.

Grated rind and juice of a lemon; 1 cup of water; 1 cup of sugar; yolks of 2 eggs; piece of butter; slice of grated bread.

Method: Line a dish with pastry; add mixture; after baking, add whites of eggs.

MRS. A. B. COTTON.

LEMON PIE.

One teacup of sugar; 1 teaspoon (scant) of butter; 2 eggs; juice and grated rind of 1 lemon; 1 teacup of boiling water; 1 tablespoon of flour, dissolved in a little cold water. Stir the dissolved flour into the hot water, add the butter and sugar and cook until clear, taking care that it does not scorch. Remove to edge of range, add well beaten yolks of eggs and lemon and put into shells of paste already baked. Whip the whites stiff, add 2 teaspoons of sugar, a few drops of lemon juice spread on pie, and brown in a slow oven.

MRS. G. R. HARVEY.

One lemon, peeled and grated in a bowl, then add 1 cup of sugar, 1 tablespoon of flour, stirred in sugar; 1 beaten egg, 1 cup of water. Mix well before adding the water. Bake with top crust.

MRS. O. C. EMMONS.

DELICIOUS LEMON PIE.

Two lemons; 2 apples; 3 cups of sugar; 4 eggs. Remove seeds and grate rind and pulp of lemon; grate apples; add sugar and well beaten eggs. Bake with 2 crusts. This quantity makes 3 medium sized pies. Half the recipe can be used.

MRS. E. J. SEAMON.

LEMON PIE WITH RAISINS.

Three good sized lemons, roll till soft, put the juice in a dish. Chop the peel fine. Seed and chop a cupful of raisins and mix all together

with 1½ cups of molasses. Stir well, and add a little flour and water. Do not hurry the baking or it will run out. Bake with 2 crusts. This makes 2 pies. MISS WILLSON.

MINCE MEAT (ASTOR HOUSE.)

Four lbs. lean boiled beef, chopped fine; 8 lbs. chopped green tart apples; 1 lb. chopped suet; 3 lbs. raisins; 2 lbs. currants; half lb. citron chopped fine; 1 lb. brown sugar; 1 quart cooking molasses; 2 quarts sweet cider; 1 pint boiled cider; 1 tablespoon each of pepper, salt, mace, allspice; 4 tablespoons of cinnamon; 2 grated nutmegs; 1 tablespoon of cloves, mix thoroughly and warm through. MRS. H. P. O'NEIL.

MINCE MEAT.

One cup chopped meat; 2 cups chopped apple; 1½ cups of raisins; 1½ cups of currants; 1½ cups of brown sugar; one-third cup of molasses or 1 cup of granulated sugar; 1 cup of meat liquor; 2 teaspoons of salt and cinnamon; half a teaspoon of mace; half a teaspoon powdered cloves; 1 lemon, grated rind and juice; piece of citron; 3 teaspoons of rosewater (if desired). Mix in order given. Use enough meat liquor (meat from lower part of round with little fat) to make quite moist. Cook until apples and raisins are soft. Then add 1 cup of boiling sweet cider; 1 cup of chopped suet also adds to the mixture.

MARIAN E. CLAPP.

MOCK CHERRY PIE.

One cup of cranberries; half a cup of raisins; 1 cup of sugar; half a cup of water; 1 tablespoon of flour. Cook all together before putting in crust. H. A. C.

PIE-PLANT PIE.

Cut pie-plant into lower crust; 1 egg; 2 heaping tablespoons of flour; 1 cup of sugar; 1 teaspoon of vanilla. Mix all together, pour on crust, and add upper crust. MRS. JARED CHADDOCK.

PUMPKIN PIE.

Two cups sifted pumpkin; 3 cups of milk; 1 large cup of sugar; half a cup of molasses; 1 tablespoon of flour; a pinch of salt; 1 table spoon of ginger; 2 eggs; 1 tablespoon of cinnamon. Mix sugar, flour and spices together to prevent lumping. Will make 2 good sized pies.

MRS. R. C. CARPENTER.

EGGLESS PUMPKIN PIE (FOR ONE DEEP PIE).

One large cup of pumpkin; 1 small cup of sugar; 2 small cups of milk; 1 tablespoon of flour; half a teaspoon of ginger (if liked); half a teaspoon of cinnamon; salt to taste. Stir sugar, spice, flour and pumpkin until smooth; then add hot milk and bake slowly 1 hour, increasing heat at the last half hour so as to brown slightly.

MRS. MARIAN CARPENTER.

CREAM PUFFS.

Half a cup of butter and 1 cup of hot water. Set on stove and let come to a boil, and while boiling add 1 cup of flour. Stir in well and remove from stove and let cool. When cool, stir in 3 eggs, one after the other, without beating; drop on buttered tins and bake in hot oven 30 minutes. Filling: 1 cup of milk, one-quarter cup of sugar; 1 egg; small tablespoon cornstarch. Cook as custard and flavor with vanilla.

MRS. C. M. DOYLE.

TARTS

CORNSTARCH TARTS.

Line 3 layer cake tins with flaky pie-crust rolled very thin, prick with a fork and bake. Spread the layers with cornstarch cream, made as follows: 1 cup of sweet milk; half a cup of sugar; butter size of a hickory nut; 1 egg; 1 tablespoon of cornstarch. Be sure to have crust and cream cold before spreading. Slide on a large, round plate and cover with whipped cream and little blocks of jelly.

RUTH V. SACKETT.

LEMON BUTTER FOR TARTS.

Two large or 3 small lemons; 3 eggs, well beaten; 2 cups of sugar; butter half the size of an egg. Mix well and cook in double boiler, stirring until thick.

MRS. LAURA FURMAN.

TARTS.

One egg; 1 cup of lard; 4 tablespoons of water; 1 tablespoon of sugar; pinch of salt; just enough flour to roll nicely. Bake quickly.

MRS. LAURA FURMAN.

SALADS

BANANA SALAD.

Slice bananas thin with silver knife, break up some English walnut meats (hickory nuts if more convenient), mix and serve with salad dressing on lettuce leaves. Or cut bananas in half lengthwise, roll in ground nuts, and serve on lettuce leaves with spoonful of salad dressing (mayonnaise or other) beside banana. MRS. C. A. MARTIN.

BEET SALAD.

Take the blood-red beet, boil thoroughly and dice; a little salt. Pour over all salad dressing. Garnish. MISS WILLSON.

CORN SALAD.

One dozen ears sweet corn; 2 tablespoons of salt; 1 head cabbage (large); 2 red peppers; 1 cup of sugar; 2 quarts vinegar; 2 tablespoons of ground mustard; 1 teaspoon of turmeric. Chop and salt cabbage, then drain. Cut corn from ears, mix together all ingredients except turmeric, boil until tender, then add turmeric to give color, and bottle or can for winter use. Nice used as a pickle. MRS. C. A. MARTIN.

Eighteen ears of corn; 1 large head of cabbage, shaved, not chopped; 3 green and 1 ripe peppers chopped fine, with seeds removed; 4 cups of sugar; 2 quarts of vinegar; 4 onions chopped; three-quarters cup of salt; half a teaspoon of celery seed; 5c. worth ground mustard. Cook three-quarters of an hour. MRS. I. A. BROWN.

EGG SALAD.

Boil 8 eggs hard and let them get cold. Grate the yolks, add 1 teaspoon of dry mustard, salt to taste, a trifle of cayenne pepper and oil enough to make a paste. Takes whites of eggs chopped fine, some lettuce torn in small pieces well dried, 1 teaspoon of finely chopped onion. Add 3 or 4 tablespoons of vinegar and mix all thoroughly. Lay small leaves of lettuce in dish before putting in salad. JENNIE NORTHRUP.

POTATO SALAD.

Sliced boiled potatoes, and while hot pour over them sufficient French dressing to which 1 teaspoonful of onion juice has been added. Let stand until perfectly cold. MRS. HATTIE CARPENTER.

STRING BEAN SALAD.

Break stem end off from beans, cut diagonally, cook tender in little salt water and little vinegar, cool, and serve with salad dressing. May be canned also in this way for winter use. MRS. C. A. MARTIN.

TOMATO SALAD.

Peel and remove seeds from round, uniform sized tomatoes, not too large. Fill with chopped celery mixed with about half the quantity of chopped nuts and some salad dressing. Serve on lettuce leaf, large nasturtium leaf, or garnish with parsley or celery tops.

MRS. C. A. MARTIN.

Take the skin, seeds, and juice from nice, fresh tomatoes. Chop what remains with celery. Pour over the whole, salad dressing. Serve on lettuce leaves. MISS WILLSON.

One can of tomatoes put through a puree strainer. This should make about 3 cups. Put over fire and add spices (bay-leaf and cloves if you have not the prepared spices), a small onion, lemon and a little celery. Now add half a box Knox's gelatin which has been soaked in half a cup of cold water. Put through puree seive and then put in cups which have been rinsed in cold water, and let stand until firm. Put lettuce leaves on plate, then the tomato and pour a cream dressing over it, and it is ready to serve. C. E. MOORE.

TUNA FISH SALAD.

Flake 1 can of the fish, sprinkle with a little salt, a dash of red pepper, and juice of half a lemon. Add 2 heads of lettuce, and mix with a good salad dressing. MRS. JOHN SABIN.

WATER-CRESS SALAD.

Two bunches of water-cress, wash in cold water. Fry 3 slices of bacon crisp, cut up fine, add a pinch of salt and pepper. Mix with half a cup of salad dressing. Serve on a cold dish. MISS WILLSON.

SAUCES AND SALAD DRESSINGS

BEARNAISE SAUCE.

Scald 2 tablespoons of tarragon vinegar and 2 of water with 1 small slice of onion. Rub 4 rounded tablespoons of butter till light and

creamy; put into a small sauce-pan half a teaspoon of salt, a few grains of cayenne, yolks of 4 eggs and beat slightly. Remove onion, add hot vinegar to egg and mix well. Put over boiling water and cook carefully, stirring constantly until quite thick and smooth. Stir in creamed butter one-quarter at a time, stirring till well blended.

MRS. C. A. MARTIN.

CRANBERRY SAUCE.

For any quantity take half as much sugar as cranberries (by measure) and half as much water as sugar. After they begin to boil let them cook 10 minutes closely covered. Avoid stirring, but turn pan frequently to insure uniform cooking. After 10 minutes remove cover, skim if necessary and press berries down under syrup, but do not mash. Remove from fire and cool. Syrup will be clear and almost a jelly.

MRS. C. A. MARTIN.

MAYONNAISE DRESSING.

Yolks 3 eggs, a quarter teaspoon of salt, juice of half a lemon, cayenne pepper. Stir oil into yolks very slowly until they begin to thicken. MRS. HATTIE CARPENTER.

SALAD DRESSING.

One cup of vinegar, if strong add a little water; 2 eggs, well beaten; butter size of an egg; 1 teaspoon of mustard; 1 teaspoon of salt; a little pepper; 1 teaspoon of cornstarch; 2 teaspoons of sugar. Cook until it thickens, stirring to avoid lumps. MRS. W. H. BRYAN.

Put in a stewpan a piece of butter the size of an egg. When melted add 1 tablespoon of flour, stir well, then add 1 cup of milk or water; let it come to a boil. Have ready 3 well beaten eggs, mixed with 3 tablespoons of sugar; 1 teaspoon mustard; 1 cup of vinegar; salt, pepper (a pinch of red if desired); boil all a moment; if lumpy, strain it. Good with fruit, vegetables or meat. If for fruit it should be a bit sweeter than for the others. MRS. M. B. CLINTON.

Yolks of 2 eggs; 5 tablespoons of vinegar; 1 teaspoon of mustard; 1 teaspoon of sugar; butter size of hickory nut; sweet cream to thin. Mix eggs, mustard and sugar, also vinegar, and stir until it thickens,

standing dish in vessel of boiling water or using double boiler. Add butter after removing from fire. When ready to serve, thin with sweet cream. Will keep a long time without cream.

MRS. C. A. MARTIN.

CREAM SALAD DRESSING.

Small tablespoon of sugar; half a teaspoon salt; 1 teaspoon of mustard (small); 2 eggs; 4 tablespoons of vinegar. Cook together in double boiler until it thickens. After taking from the stove, add butter the size of an egg; thin to proper consistency with sweet cream.

MARY E. MOORE.

DRESSING FOR CABBAGE SALAD.

One cup of sugar; 1 cup of vinegar; 1 teaspoon of mustard; 2 tablespoons of flour; 1 teaspoon of salt; butter size of a walnut. Boil. When cool, add cream to thin it, or milk. MRS. F. J. WOODRUFF.

SALAD DRESSING FOR CABBAGE SALAD.

One egg; 3 tablespoons of sugar; half a teaspoon of mustard; half a cup of vinegar. Cook until it thickens. MRS. RAPPLEYE.

SOUR CREAM DRESSING FOR BOILED BEETS.

Half a cup thick, sour cream; 1 level tablespoon of flour; a little weak vinegar. Boil until thickened and pour over diced and seasoned beets. MRS. C. A. MARTIN.

TOMATO SAUCE.

Melt 1 tablespoon of butter, add 1 tablespoon of flour as for white sauce and 1 cup of either canned or fresh tomatoes. Salt and pepper. Boil until thick like a white sauce. MRS. J. L. STONE.

SOUPS

Soups will have a richer taste if part of the meat is browned in the spider, either before boiling or later, by using some of the fat from the kettle, and then returning all to the kettle again.

MRS. H. L. CONLEE.

SOUP. BOUILLON.

Select 4 lbs. of beef, lean and juicy, from the middle of the round. Wipe it and cut in small pieces, put part of it in a kettle with marrow and bone, add 2 quarts of cold water, 1 tablespoon of salt, 1 teaspoon of mixed whole spices, bit of bay-leaf. Brown remainder of meat in hot fat with 1 small onion; then put in kettle and let come slowly to a boil, and cook at a gentle simmer until reduced to 3 pints. Strain, when cold remove fat, add salt and pepper, heat to boiling point, strain again into hot cups and serve at once. MRS. C. A. MARTIN.

CHICKEN GUMBO.

Cook an old fowl (jointed) 5 or 6 hours in gallon of unsalted water. When liquid is reduced half set away with fowl in until next day. Skim off fat and strain out meat. Season stock with large grated onion, pepper and salt; add can of tomatoes, chopped fine, and 2 dozen pods of okra cut into one-quarter inch bits, with tablespoon of butter rubbed up with flour. Cook for three-quarters of an hour.

MRS. C. A. MARTIN.

CLAM SOUP.

Add 3 quarts of water to liquor from 30 clams, bring to a boil, then add clams chopped, boil 3 minutes. Add 4 tablespoons of flour, 4 of butter, pint of milk, pepper and salt. Take from stove, add 3 eggs well beaten. Stir well and serve. MRS. JOHN SABIN.

CLAM CHOWDER FOR 12 PEOPLE.

Two slices salt pork; cut in small pieces and fry until brown; 6 onions, medium size, chopped fine and fried until brown in pork; 12 small potatoes, cut or chopped; 50 medium sized clams, also chopped fine. Put broth in kettle, add onions, pork and potatoes. Boil 20 minutes, add water and chopped clams, boil 10 minutes. Add 1 can tomatoes, boil 2 to 5 minutes. C. E. MOORE.

CORN CHOWDER.

Pare and cut in small pieces potatoes to fill a pint measure; 1 onion cut fine; butter size of an egg. Cover with water and boil until soft. When done, add as much milk and corn as desired. Salt and pepper to taste. MRS. H. WADE HIBBARD.

CREAM POTATO SOUP.

Equal parts of cream and milk. Let come to a boil, then thicken with mashed potato until about the consistency of cream. Season with salt, pepper and a little butter. Before serving, add finely chopped parsley.

MRS. C. E. COURTNEY.

CREAM OF VEGETABLE SOUP.

Melt 3 teaspoons of butter in sauce-pan, add 3 tablespoons each of chopped celery, turnip and carrot; 1 tablespoon minced onion; bay-leaf, blade of mace, a bit of parsley. Cook 20 minutes, stirring to prevent browning; add 3 tablespoons of flour, and when blended pour in gradually 3 pints of hot milk. Cook in double boiler 20 minutes more, season with salt and pepper and strain, adding 2 yolks beaten with half a cup cream just before serving. Serve with croutons.

MRS. C. A. MARTIN.

TOMATO SOUP.

Two quarts of boiling water; 1 pint of tomatoes. Let come to a boil, add half a teaspoon of soda, 1 pint of sweet milk, plenty of butter, pepper and salt to taste. A bit of chicken or any cold meat adds very much to the flavor.

JENNIE NORTHRUP.

To a quart of tomatoes add a pint of water, sprig of parsley and celery. Simmer until the tomatoes are soft. Melt a teaspoonful of butter; when hot add chopped onion, tablespoonful of flour. Do not allow it to burn; add enough soup to make it smooth. Mix with the rest of the soup. Pass the whole through a strainer, salt and heat.

MRS. HATTIE CARPENTER.

TOMATO SOUP (WITH STOCK).

One quart stewed tomatoes; 1 pint of stock; 1 stalk of celery; 1 sprig of parsley; 1 teaspoon of sugar; half a teaspoon of soda; 2 level tablespoons of butter; 4 level tablespoons of flour; 1 small onion; 1 bay-leaf, salt and pepper. Stew tomatoes onion, bay-leaf, celery and parsley until soft and press through a sieve. Add stock, bring to a boil, add butter and flour rubbed together until smooth and stir until smooth. Add salt and pepper, sugar and soda and serve.

MRS. C. A. MARTIN.

CREAM TOMATO SOUP.

Boil the contents of 1 can of tomatoes with 3 pints of hot water and 1 onion three-quarters of an hour. Add 1 tablespoon of sugar, 1 tablespoon of salt; threequarters teaspoon of cayenne pepper. Strain, after which add 1 tablespoon of butter, a pinch of soda, 1 cup of hot milk, a few celery leaves (dried and powdered). If you use fresh celery put in before the tomatoes are strained. Add 2 tablespoons of flour and boil 10 minutes. MRS. M. A. GRANT.

CORN SOUP.

Fry a little bacon lightly; cut boiled potatoes in dice; 1 can of corn; 1½ pints of milk; a little thickening. Let it come to boiling point.

MRS. H. W. DYER.

CREAM TOMATO SOUP.

One pint of canned tomatoes, or 4 large raw ones cut fine. Then add 1 quart of boiling water and let boil until done. Strain and add 1 teaspoon of soda, when it will foam; then immediately put in 1 pint of sweet milk, 1 tablespoon of flour wet with milk, salt, pepper and a large piece of butter. MRS. W. H. BRYAN.

POTATO SOUP.

Four or five boiled and well mashed potatoes; 1 good sized onion fried in butter; 1 tablespoon of flour; 1½ pints of milk, cook. Run through the colander after cooking. Before serving add the well beaten yolks of 2 eggs. MRS. H. M. DYER.

VEGETABLES

BAKED APPLES.

Four good size cooking apples; half a cup of sugar; 1 teaspoon of cornstarch; one-third level teaspoon of salt; half a pint boiling water; a little grated nutmeg. Pare, quarter and core apples, place them in a deep baking dish, sprinkle the sugar over them. Put the cornstarch in half a pint cup, wet with a little cold water; then fill the cup with boiling water, pour over apples, sugar and salt. Grate a little nutmeg over the top. Bake until apples are done. Serve in a side-dish while hot. Good with pork roast or pork chops. MRS. O. H. WALTZ.

FRIED APPLE.

Slice four sour apples about as for pies. Fry them in butter, just browning slightly. They burn very easily. MRS. H. L. CONLEE.

BOSTON BAKED BEANS.

Soak 1 quart of white pea-beans in water over night, cover with a generous amount of water. In the morning, boil the beans until they are easily crushed, but still keep their shape. Drain in colander, put in an earthen pot with 4 level teaspoons of salt, 2 tablespoons of molasses, half a teaspoon of mustard half a teaspoon of soda. Score about half a lb. can salt pork and place on top. Fix the beans after breakfast and bake all day without cover in a moderate oven. Keep beans moist. At night remove the pork and cover the pot and bake all night with the fire entirely checked. The pork can be re-heated in the morning and hits placed on top of beans when served. MRS. H. WADE HIBBARD.

BEAN RABBIT.

An excellent way to use up cold baked beans: Melt 2 tablespoons of butter in a spider; add half a teaspoon of salt (scant), 1 cup of beans that have been put through a strainer; mix thoroughly, and when heated add slowly half a cup of milk and half a cup of cheese. When cheese is melted, serve on banquet wafers that have been heated in the oven.

MRS. H. WADE HIBBARD.

CORN CROQUETTES.

Half a can of corn; 1 pint mashed potatoes; 1 egg; salt and pepper; butter size of hickory nut. If not moist enough to form in little cakes, use milk to moisten. Make in cakes and fry brown; serve hot.

MRS. LYDIA HEMINGWAY.

CORN FRITTERS.

Take equal parts of drained canned corn and bread crumbs. Mix with beaten egg and a little salt, until just thick enough to smooth out when poured into a hot buttered spider in spoonfuls. Fry until a light brown. MRS. H. L. CONLEE.

CANNED CORN TIMBALES.

Chop, mash and sift enough of the corn to make 1 cup of the pulp. Add 2 well beaten egg yolks; level teaspoon of salt, one-eighth teaspoon

of white pepper; a few grains of cayenne; 1 tablespoon of melted butter; 1 level teaspoon of sugar; 4 rounded tablespoons of fine, soft, white bread crumbs. Mix well and add stiffly beaten whites. Should be stiff enough to just drop from spoon. If too stiff add cream or milk; if too thin, more crumbs. Drop into well buttered timbale moulds two-thirds full, set in pan of hot water, cover with buttered paper, bake 20 minutes till puffed all over. Serve on shallow dish. MRS. C. A. MARTIN.

MACARONI.

Break one-quarter pound of macaroni into inch pieces. Boil in 3 pints of salted water for 20 minutes or until soft. Be sure that the water is boiling before the macaroni is put in. Drain in a colander, and pour cold water through it to cleanse and keep from sticking. Put into a shallow baking dish and cover with tomato sauce, made according to directions given below. Mix two-thirds of a cup of cracker crumbs with one-third of a cup of melted butter and sprinkle over the top. Bake until the crumbs are brown.

Tomato Sauce (for above).—Stew half a can of tomatoes and half of a small onion 10 minutes. Rub all the tomato pulp through a strainer. Cook 1 tablespoon of butter and 1 heaping tablespoon of flour in a granite saucepan; add the strained tomatoes gradually, and 1 saltspoon of salt and a shake of white pepper. HELENA E. HILL.

BAKED MACARONI.

Put a layer of the boiled article in an earthen dish, then alternate layers of tomatoes, either fresh or canned. A layer of onions sliced thin as wafers, and any left-over meat, minced fine. Butter, pepper and salt. Spread a layer of grated cheese over the whole. Bake until it bubbles and steams at the top. N. C.

SCALLOPED ONIONS.

Peel and slice as many onions as needed for family, boil in salted water until tender; drain, put a layer of onions in a baking dish, then a layer of crackers rolled fine; continue until the onions are all used, leaving a layer of cracker crumbs on top. Salt and pepper each layer, dot the top with butter, fill with milk, and bake.

MRS. LYDIA HEMINGWAY.

POTATO BALLS.

Two cups of mashed potatoes; 2 tablespoons of butter; 2 eggs; salt and pepper to taste; make in balls. Flour and fry in deep fat.

MRS. LAURA FURMAN.

POTATO CROQUETTES.

One pound cold potatoes; 1 ounce butter; 1 egg; salt, pepper, milk, bread crumbs and parsley.

Method: Pass the potatoes through a sieve, melt butter in a saucepan, add potatoes, milk, pepper and salt. Make into shape. Roll in egg and bread crumbs. Fry in fat. MRS. A. B. COTTON.

SWEET POTATOES AND PORK.

Boil, peel and mash a sufficient quantity of sweet potatoes and moisten with butter and egg. With them cover the bottom of a deep dish, then cover with slices of fresh pork, seasoned to taste. Add another layer of potato and another of pork until dish is full, having the potato the last layer. Bake brown. JESSIE M. JOHNSON.

RICE.

Nice for tea or breakfast.

Mix plain boiled rice, a little salt, and beaten egg. Have soft enough to smooth easily when dropped into hot buttered spider; fry rather slowly a light brown. MRS. H. L. CONLEE.

CREAMED TOMATOES.

Scald the tomatoes and put through a strainer, add salt, pepper and 1 teaspoon of sugar. Let cook a few minutes, then add half a cup of milk, and a little cornstarch dissolved in water. Just before serving add a large lump of butter. MRS. HATTIE CARPENTER.

BAKED TOMATOES.

Skin the tomatoes, slice in small pieces. Spread in bottom of a pudding dish a thick layer of them, cover with a thin layer of bread crumbs, and sprinkle on a little salt and pepper, putting on also a few small pieces of butter. Add layers of tomatoes and bread crumbs alternately until the dish is filled, then sprinkle over the top a layer of finely rolled cracker. Bake 1 hour. MRS. L. M. H.

SCALLOPED TOMATOES.

An excellent dish.

Place alternate layers of tomatoes, sliced onions, and bread crumbs in a baking dish; season with salt, pepper and butter, and bake.

MRS. JOHN SABIN.

HINTS

CURE FOR SORE THROAT.

Cayenne pepper, 2 oz.; common salt, 1 oz.; vinegar, half a pint. Warm over a slow fire and gargle the throat and mouth every hour. Garlic and onion poultices applied to the outside. Castor oil, half a teaspoon to keep the bowels open. MRS. HATTIE CARPENTER.

EXCELLENT COUGH SYRUP.

Two oz. pure glycerine, 6c. worth pure gin, 1 cup of granulated sugar, 1 cup of water. Make a syrup, then add the glycerine and gin.

MRS. O. C. EMMONS.

COUGH MIXTURE.

Four grains of codeine sulphate, 2 oz. ammonium carbonate, syrup of acacia in sufficient quantity to make 6 ounces. Mix. Take 1 teaspoonful every 3 hours. If cough is very bad, take every hour for 3 doses.

HULDAH T. ACKLEY, R. N.

LOTION FOR THE HANDS.

One oz. glycerine, 1 oz. rose water, 1 oz. lemon juice. Shake well, and apply when the hands are moist.

One gill of alcohol, 1 gill of cologne, 1 gill of glycerine, one-quarter oz. gum tragacanth. Soak gum over night in 1 quart soft, warm water; morning, stir until dissolved, add other ingredients and bottle.

MRS. LYDIA HEMINGWAY.

POULTICE FOR PAIN.

Heat 2 tablespoons of flour in the oven, wet it with 1 tablespoon of water and enough spirits of camphor to make a paste. Spread on paper, and apply without a cloth between. It relieves neuralgia very quickly.

JENNIE NORTHRUP.

Doughnuts and cookies, as well as crackers, can be freshened by heating them thoroughly in the oven, afterwards cooling in a dry place.

Scald rhubarb for a few minutes before cooking and much less sugar will be needed.

Never allow fresh meat to remain in paper; it absorbs the juices.

Rub the nickel stove trimmings and the plated handles and hinges of doors with kerosene and whiting, and polish with a dry cloth.

Never cook a chicken until 24 hours, anyway, after killing, as it retains animal heat that long and is not healthful.

Cut your new bread with a hot knife.

Oyster shells put in a tea-kettle will take to themselves the sediment and leave the kettle clear. MRS. H. P. O'NEIL.

Do not cover spinach or green peas while cooking, and they will retain their fresh color.

Do not rub the butter too finely into the flour or it will be mealy. To have flaky short-cake or crust, the shortening should show in little flakes or streaks in the dough. MISS WILLSON.

When making cake, put in all the ingredients but the eggs, then break them in one at a time and stir them in. This makes the cake much better. MRS. G. M. PASHLEY.

PICKLE FOR MEAT.

One-quarter pound saltpeter, 8 pounds salt, 2 pounds brown sugar, to 100 pounds meat; water to cover meat. Boil water, saltpeter, sugar and salt, and when about half cool add the meat. A sure recipe.

HOME RECIPE FOR DRYING BEEF.

One pint of salt, 1 teaspoon of saltpeter, 4 oz. brown sugar, for every 20 pounds of beef. Divide the ingredients into three parts and rub them well in the beef for three successive days. The meat is ready to hang in one week. Turn the meat every day until ready to dry.

MRS. LYDIA HEMINGWAY.

I want to recommend cooked rice as an agreeable and healthful substitute for potatoes occasionally.

Left-over bits of meat chopped and combined with left-over bits of gravy, highly seasoned, served on hot cooked rice makes an acceptable luncheon dish. MRS. L. C. P.

IVORY SOAP PASTE.

To one pint of boiling water add 1½ ounces of Ivory Soap cut fine. Boil 10 minutes after soap has dissolved, set away to cool.

To clean gloves, draw gloves on hand, use a soft flannel, and apply the paste, remove with another cloth, let the glove dry on the hand.

Can be used for white kid, satin slippers, canvas shoes, etc. Will keep for months if placed in glass jar with screw top.

CLEANSING FLUID.

One pint of deodorized benzine, 1 drachm oil of wintergreen, 1 drachm alcohol, half a drachm sulphuric ether, half a drachm chloroform. Keep well corked. JENNIE E. NORTHRUP.

TO CLEAN PAINT, OR REMOVE GREASE FROM WOVEN FABRICS.

Four oz. white castile soap, 4 oz. ammonia, 1 oz. ether, 1 oz. spirits of wine. Dissolve the soap thoroughly in half a gallon soft water. When tepid in temperature add other ingredients and bottle for use. Keep well corked; apply with sponge and rinse thoroughly.

MRS. LYDIA HEMINGWAY.

CLEANING FLUID.

One pint deodorized benzine, 1 oz. alcohol, 1-8 oz. ammonia, 1-8 oz. bay rum, 1-8 oz. chloroform. 1-8 oz. ether, 1 drachm borax.

MRS. M. A. GRANT.

One gallon gasoline, 1 oz. alcohol, ½ oz. bay rum, 1-8 oz. spirits of ammonia, ½ oz. chloroform, ½ oz. ether, 1-8 drachm powdered borax.

MRS. MCKAY.

A very simple but effective way of clearing the atmosphere of a room is this: Place a lump of camphor in a saucer and apply a very hot poker to it. This will cause strong fumes to rise, which will cleanse the air very speedily, and at the same time act as a powerful disinfectant.

MRS. JOHN SABIN.

CLEANSING CELLARS.

Dissolve one-fourth drachm of nitrate of lead in 1 quart of hot

water; empty that and a tablespoon of salt in a pail of cold water and sprinkle it about the cellar. JENNIE NORTHRUP.

TO PRESERVE EGGS.

Eggs may be preserved in the spring when they are cheap and kept for use in the winter, when they are scarce and high in price. Place eggs in water-tight vessel. Dissolve sodium silicate or water glass in the proportion of 1 part water glass to 9 parts of water. Pour on eggs, place on the top an old plate so that they are sure to remain under liquid. Put on the crock cover and tie a paper over the top. When wanted for use, take out of the liquid and wash in cold water. These eggs will be found superior to "cold storage" eggs, and much less expensive if the supply is bought in the spring when they are plentiful.

MRS. H. WADE HIBBARD.

Rub a little castor oil on warts three or four times a day. Said to be a sure cure.

For tired feet, bathe in water in which sea salt has been dissolved. Do not use very warm water, as that is weakening.

If you spill grease on the floor, pour on quickly some *cold* water, then scrub up; or put on soda, and then boiling water.

TO REMOVE IRON RUST.

Rub the spot thoroughly with lemon and salt, hold in the steam from the tea-kettle. Repeat until all trace of the rust is removed. This is a much quicker way than putting the article in the sun.

When frying fish, like chicken, halibut or any steaked fish, dip it in half flour and cornmeal and fry in salt pork fat.

MRS. H. W. HIBBARD.

To Clean a Carafe—Fill the carafe half full of raw, white potato, cut in small dice. Fill with cold water and let stand over night, or as long as convenient. MARIAN E. CLAPP.

POLISH FOR ZINC OR TIN.

To 3 pints of water add 1 oz. of nitric acid, 2 oz. emery and 8 oz. pumice stone. Shake well together. JENNIE NORTHRUP.

LIQUID BLUING.

One oz. Chinese blue, half oz. oxalic acid, 1 quart soft water.

MRS. M. A. GRANT.

TO BLEACH COTTON CLOTH.

One pound chloride of lime, dissolved and strained, put in 2 or 3 pails of water; thoroughly wet the cloth and leave it over night, then rinse *well*. This will also take out mildew. JENNIE NORTHRUP.

If scissors, large or small, do not work smoothly, rub your fingers across the blades. The natural oil of your hands will work marvels.

Salt in a kerosene lamp will make it burn better.

MRS. M. L. VAN DE BOGART.

JAVELLE WATER FOR MILDEW AND OTHER STAINS.

One lb. chloride of lime, 2 lbs. of sal-soda, 2 gals. soft water. Use 1 gallon of boiling water on the ingredients to dissolve them, adding the gallon of cold water when dissolved. JENNIE NORTHRUP.

SANDWICH FILLINGS.

Chop fine half a cupful of English walnut meats and 2 stalks of celery; mix with cream cheese and a bit of mayonaise.

Soften half a pound of butter a little, add the juice of 1 lemon and 4 tablespoons of finely chopped parsley. Mix and spread thin slices of bread.

ARROW ROOT GRUEL (FOR INVALIDS).

A piece of sheet gelatine about 1 inch square. Soak in a little cold water about half an hour. Boil 1 cup of milk and stir in the gelatine, and 1 teaspoon of arrow root wet in cold water. It can be used hot or cold. For invalids it is well to add the white of an egg, beaten just a little. If the egg is used, the gruel must be cool enough not to cook the egg. JENNIE E. NORTHRUP.

BEEF JUICE.

Take 1 pound of rare steak cut thick. Slightly broil and press out the juice. Season with salt. Give warm or cold.

MRS. HATTIE CARPENTER.

SUITABLE COMBINATIONS.

Cold Veal—Stuffing, rice, tomato sauce.
Lamb—Diced raw potato, turnip, tomato sauce.
Mutton—Macaroni, oysters, white or tomato sauce.
Beef—Onions, potatoes, celery, brown sauce.
Chicken—Rice, oysters or celery, white sauce.
Turkey—Stuffing and giblet gravy.
Duck—Minced olives, quartered apples.
Macaroni—And brown gravy, or currant jelly.
Fish—Stuffing and egg or Hollandaise sauce.
Fish—Diced potatoes, parsley, tomato sauce.
Beef sausages, potatoes and brown gravy.
Boiled Ham—Mustard, sliced hard eggs, rice and white sauce.

MRS. S. J.

TABLE DECORATION.

A very pretty and inexpensive table decoration can be made by taking empty spools and covering with green crepe paper, as one covers a flower pot. Stick in the hole of the spool a Christmas candle. Place one at each place, or one on each side of a plate. When lighted gives a very pretty effect. MRS. H. J. WEBBER.

Put cayenne pepper in cracks to drive away ants.

Make a strong, hot solution, dip rags in it, and stuff into mouse holes, and the mice will not trouble.

SANDWICH FILLINGS.

Pour boiling water over seeded raisins, let stand 10 minutes, drain, chop fine, add a few finely chopped English walnut meats and spread thin bread. Very nice without nuts.

A USEFUL ARTICLE.

I have found that a useful and economical article for household use is an "Ideal Steam Cooker," as in it one can cook at the *same time* from four to six articles over one burner of gas, oil or gasoline, or over a kitchen stove. This cooker saves *time* as well as *fuel*. It is good for cooking fresh food or for steam-cooking "left-overs." Burnt food is hard to take, and as there is attached to the cooker a steam whistle which blows when more water is needed, one need never burn food, as the whistle will warn you in time, and can be heard in any part of the house. So nothing need burn or dry up and you can be attending to other things while the

meal is cooking. No odors are mixed or carried out into the room from this cooker. MRS. A. J. COON.

I consider a bread mixer the greatest help of any invention for lightening housework. MRS. J. R. UPDIKE.

SOME THINGS I FIND HELPFUL.

I keep a bottle of kerosene oil on the shelf over the sink; also a box of rags. I use the oil for cleaning nickle on the stove, for brass, copper, oilcloth on the shelves and floor; also use a little in the water when cleaning paint, bath-tubs, bowls and sinks. In fact, where hard water is used it is almost indispensable.

When making escalloped salmon, oysters or potatoes, scald the milk. They will cook more quickly and be lighter.

Use newspapers for many things; rub the top of the stove as soon as you get through frying meat; it removes all grease. Wipe out frying pans with it before putting them in the dish water. Use them on work table when cleaning chicken and many other things.

MRS. O. A. PEABODY.

LEFT-OVER SOAP.

An economical housewife wastes nothing, of course, and the wonderful things she does with scraps of left-over soap, the impossible residue of a whole cake, are worth studying. With expensive toilet soap she has several plans. One is to put the pieces carefully away until there are half a dozen alike, when they are welded together with warm water and firm pressure, and made into a cake almost as good as new. Another plan is to add these scraps to all the other small pieces of toilet, bath and pure white soap, which are all preserved in a crock in the bathroom. When the jar is about two-thirds full, the pieces are cut small, and it is filled up with boiling water, stirred, and to it is added slowly a handful of oatmeal and a tablespoonful of glycerine or borax. This makes a very good soap jelly and makes a splendid bath lather or hand-soap, softening and whitening the skin in the severest weather, on account of the oatmeal and glycerine in it. Or she pounds the bits into powder and sews them into cheesecloth bags filled with oatmeal or bran, with a dash of orris root, if the powder is not already scented enough. These are very pleasant to use in the bath instead of washcloths.

Fine soap scraps are sometimes put into an agate pan, covered with water, and cooked slowly in a moderate oven for an hour or two to jelly. In a covered jar this is always in demand for washing delicate laces, em-

broideries, and handkerchiefs which should never be rubbed with soap. Remnants of laundry soap can be boiled into a jelly or soft soap for dish-washing, or shaved into the wash boiler on wash day. When dissolved, soap powders and bar soap seem to do more work than when used in their ordinary state.

If all bar soap is aired and sunned for a week or two before using it will last about twice as long and not melt away in the water without any visible effect.—*American Cultivator.*

TO KEEP AN IRON SINK CLEAN.

The first step toward keeping an iron sink properly, says the *Pictorial Review,* is to remove the accumulations of grease and dirt, and also the rust underneath; this is easily done by applying a liberal wash of coal oil or kerosene; put this on with a flannel cloth or the top of a worn flannel stocking, wearing an old glove; rub it well in and then apply more coal oil and leave it over night. In the morning wipe off the oil, and, with a basin of hot water, to which has been added borax and strong soap powder or soft soap, wash the sink thoroughly, and then wipe it dry, wringing out the moist cloth repeatedly until all the water has disappeared, and then finishing the drying with a perfectly dry flannel cloth. If the rust has not entirely disappeared, repeat this process the second night, although usually one application of oil will suffice to remove the rust and dirt, and after the sink has been dried, leave the iron black and shining.

CARE OF LINOLEUM.

"In caring for linoleum," says an authority on household economics, "do not use soapsuds as for scrubbing a floor. It stands to reason that soap is going to injure the varnish and the finish. On a farm where there is plenty of milk, a cloth wrung out of skim milk is the best means of taking up the dust and brightening the linoleum. Where milk is scarce, or needed for food, use lukewarm water, to which has been added half a cupful of kerosene oil or some good furniture polish. Wring the cloth rather dry from this, and go over the linoleum after sweeping, and it will be quite new and bright, and the finish uninjured. . . . Most housewives scrub oilcloth and linoleum as though it were a bare floor; it is dusty rather than dirty, since everything remains on top, and for this reason a clean cloth slightly damp is all that is necessary."